

White Sugar – EU Grade 2

Product Description

White Sugar is a single ingredient foodstuff that consists of colourless, pure, free flowing crystals of sucrose with a white appearance.

Labelling

The product contains the following ingredients: sugar

Sensory Characteristics

Appearance	White or transparent crystals
Odour	Slight typical smell
Taste	Typically and purely sweet

Physical and Chemical Parameters

Parameter	Guidance values	Methods
Colour type	Max. 4.5 IU (max. 9 points)	ICUMSA ⁽¹⁾
Colour in solution	Max. 45 IU (max. 6 points)	ICUMSA ⁽¹⁾
Ash content	Max. 0.027 % (max. 15 points)	ICUMSA ⁽¹⁾
Total points	Max. 22 points	Calculated
Polarisation	Min. 99.7 °Z	ICUMSA ⁽¹⁾
Invert sugar content	Max. 0.04 %	ICUMSA ⁽¹⁾
Moisture	Max. 0.06 %	ICUMSA ⁽¹⁾
Bulk Density	800 kg/m ³ to 950 kg/m ³ (depending on particles size)	Gravimetric

⁽¹⁾ ICUMSA = International Commission for Uniform Methods of Sugar Analysis
IU = ICUMSA Unit

Particle size

Type designation	Type Symbol	Mean aperture (mm)	CV (%)	Fines < 0.2 mm (%)
White Sugar coarse	C	1.00 - 1.60	< 40	< 5
White Sugar standard	S	0.40 - 1.00	< 45	< 5
White Sugar medium	M	0.60 - 1.00	< 45	< 5
White Sugar fine	F	0.40 - 0.65	< 50	< 5

Type designation	Type Symbol	Mean aperture (mm)	CV (%)	Fines < 0.125 mm (%)
White Sugar extra fine	XF	0.20 - 0.40	< 40	< 15
White Sugar extra extra fine	XXF	0.18 - 0.25	< 30	< 5

Microbiological Parameter

Parameter	Upper guidance value	Method
Mesophilic aerobic bacteria	200 cfu/10 g	ICUMSA ⁽¹⁾
Yeasts	10 cfu/10 g	ICUMSA ⁽¹⁾
Moulds	10 cfu/10 g	ICUMSA ⁽¹⁾

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Storage and stability

Storage conditions	Temperature >10 °C Relative humidity < 65% Store separately from smelling materials
Storage period	Under the above mentioned conditions White Sugar retains its specific properties and can be stored for for a virtually unlimited time.

Nutrition declaration

according to Regulation (EU) No 1169/2011 per 100 g

Energy value	1 700 (400)	kJ (kcal)
Fat	0	g
of which saturates	0	g
Carbohydrates	100	g
of which sugars	100	g
Protein	0	g
Salt	0	g

Additional aspects

General	The product complies with applicable European food legislation. This includes: Council Directive 2001/111/EC <i>“relating to certain sugars intended for human consumption”</i> , Regulation (EC) No 178/2002 <i>“laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety”</i> and Regulation (EC) No 852/2004 <i>“on the hygiene of foodstuffs”</i> . The implemented Food Safety Management System corresponds to a GFSI-equivalent scheme. Certificates are available on request.
Special diets	The product is made from agricultural raw material. No processing aids derived from animals are used. Therefore the product can be regarded as suitable for vegetarians and vegans. Additionally the product is Kosher and Halal certified. Certificates are available upon request.
Allergens	An allergen labelling according to Regulation (EU) No 1169/2011 <i>“on the provision of food information to consumers”</i> is not required. Except SO ₂ no substances listed in Annex II are used in the sugar production process. The SO ₂ content of the product is below 10 mg/kg.

GMO	The product does not require labelling according to Regulation (EC) No 1829/2003 <i>“on genetically modified food and feed”</i> and Regulation (EC) No 1830/2003 <i>“concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms”</i> .
Nano technology	Based on the definition of Regulation (EU) No 1169/2011 <i>“on the provision of food information to consumers”</i> the product is not an engineered nanomaterial.
Contaminants/ Pesticide residues	Compliance with Regulation (EC) No 1881/2006 <i>“setting maximum levels for certain contaminants in foodstuffs”</i> and Regulation (EC) No 396/2005 <i>“on maximum residue levels of pesticides in or on food and feed of plant and animal origin”</i> is guaranteed for this product.
Ionization/Irradiation	This product is not subject to ionization/irradiation covered by Directive 1999/2/EC <i>“concerning foods and food ingredients treated with ionising radiation”</i> resp. Directive 1999/3/EC <i>“on the establishment of a Community list of foods and food ingredients treated with ionising radiation”</i> .
Packaging material	The packaging material complies with Regulation (EC) No 1935/2004 <i>“on materials and articles intended to come into contact with food”</i> and Regulation (EU) No 10/2011 <i>“on plastic materials and articles intended to come into contact with food”</i> .
Trading units	In general, deliveries are possible in bags, big bags and bulk. Details can be provided on request.
Safety precautions	Depending on the grain size and type of operational process used, mixtures of sugar dust and air can form an explosive atmosphere.
REACH	Sucrose (EINECS NO: 200–334–9, CAS No: 57–50–1) is explicitly mentioned in Annex IV <i>“Exemptions from the obligation to register in accordance with article 2 (7)(a)”</i> of Regulation (EC) No 1907/2006 <i>“concerning the Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH), establishing a European Chemicals Agency”</i> . Therefore a registration is not necessary.
Customs Tariff Number	17019910