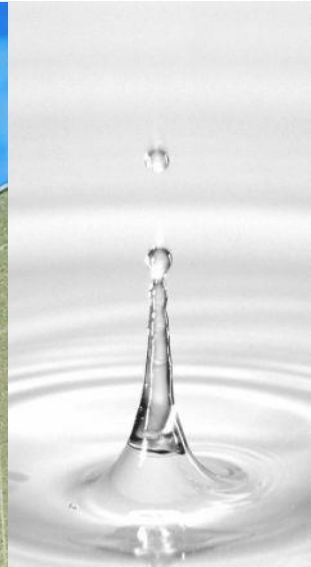


# White Sugar

EU-Grade 2



PRODUCT INFORMATION

## Product Description

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

## Specification

### Legal Compliance

White Sugar or “Sugar” is a foodstuff and compliant with the definition as laid down in Directive 2001/111/EC relating to certain sugar intended for human consumption.

White Sugar has been produced in accordance with the relevant provisions of European Law, governed in particular Regulation (EC) No 178/2002 “laying down the general principles and requirements of food law, establishing the Food Safety Authority and laying down procedures in matters of food safety”. The product complies with the standard quality for white sugar (Council Regulation (EC) No 1308/2013).

### Physical and Chemical Parameters

Parameter	Unit	Min	Max	Method
Colour type <sup>(1)</sup>	Points		9	ICUMSA <sup>(2)</sup>
Colour in solution <sup>(1)</sup>	Points		6	ICUMSA <sup>(2)</sup>
Ash content <sup>(1)</sup>	Points		15	ICUMSA <sup>(2)</sup>
Total points <sup>(1)</sup>	Points		22	ICUMSA <sup>(2)</sup>
Polarisation <sup>(1)</sup>	°Z	99.7		ICUMSA <sup>(2)</sup>
Invert sugar content <sup>(1)</sup>	%		0.04	ICUMSA <sup>(2)</sup>
Moisture <sup>(1)</sup>	%		0.06	ICUMSA <sup>(2)</sup>
SO <sub>2</sub> -content	mg/kg		10	ICUMSA <sup>(2)</sup>

(1) Council Regulation (EC) No 1308/2013, Annex III, B, II  
(2) ICUMSA = International Commission for Uniform Methods of Sugar Analysis

### Particle sizes

Type designation	Type Symbol	Mean aperture
White Sugar coarse	C	1.20 – 1.50 mm
White Sugar medium	M	0.60 – 1.00 mm
White Sugar standard	MF	0.40 – 1.00 mm
White Sugar fine	F	0.40 – 0.65 mm

## Microbiological Parameters

White Sugar is a dry product with very low water content. The water activity ( $a_w$ ) of dry sugar is lower than required by food pathogenic bacteria for growth or toxin production. White Sugar is thus microbiologically stable and does not require further precautions than Good Manufacturing Practices when stored under appropriate hygienic and dry conditions.

Parameter	Sample size	Upper guidance value <sup>(1)</sup>	Method
	g	cfu	
Mesophilic bacteria	10	200	ICUMSA <sup>(2)</sup>
Yeasts	10	10	ICUMSA <sup>(2)</sup>
Moulds	10	10	ICUMSA <sup>(2)</sup>

(1) based on regular random samples  
(2) ICUMSA = International Commission for Uniform Methods of Sugar Analysis

## Additional Information

### Labelling

The sales denomination is "Sugar" or "White Sugar" (Directive 2001/111/EC "relating to certain sugars intended for human consumption").

In the list of ingredients White Sugar may be designated by the name of the category "Sugar".

### Nutritional information

100 g White Sugar contain:

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

### Allergens

White Sugar does not require allergen labelling according to Regulation (EU) No 1169/2011. Except for SO<sub>2</sub> the substances listed in Annex II are not used in the sugar production process. The SO<sub>2</sub> content is below 10 mg/kg.

### GMO

White Sugar does not require labelling according to Regulations (EC) No 1829/2003 and (EC) No 1830/2003 "concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms".

### REACH

White Sugar (EINECS NO: 200-334-9, CAS No: 57-50-1) is especially mentioned in Annex IV "Exemptions from the obligation to register in accordance with article 2 (7)(a)" of the Regulation (EC) No 1907/2006 (REACH), therefore a registration is not necessary.

## Physical and technical characteristic values

Bulk density:	800 kg/m <sup>3</sup> to 950 kg/m <sup>3</sup> (depending on particles size)
Melting point (melting range):	187 °C to 189 °C (depending on measurement conditions)

## Sensory Characteristics

Appearance:	white or transparent crystals
Odour:	slight typical smell
Taste:	typically and purely sweet
Relative sweetening power:	100 % (standard for sweetening power)

## Storage and Stability

Recommended conditions:	temperature: >10 °C relative humidity below 65 % (at 20°C)
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White Sugar should be stored separate from odorous materials.

Under the above mentioned conditions White Sugar retains its specific properties and can be stored for virtually an unlimited time.

According to Regulation (EU) No 1169/2011, Annex X, an indication of the date of minimum durability ('best before' / 'use by' date) is not required for solid sugar.

## Safety precautions

Depending on the grain size and type of operational process used, mixtures of sugar dust and air can form an explosive atmosphere.

## Trade sizes

Paperbags 25 kg and 50 kg, Big-Bags or bulk.  
Further products and packaging sizes on request.

