

Technical data sheet

Granulated sugar – COARSE

Product description

crystalline sugar

Composition

100% sugar

Labelling

white sugar (according to Dir. CE 111/2001) II cat. CEE

Botanical origin

sugar beet

Geographical origin

UE

Technical Parameters

1. Organoleptic Analysis

Shape	crystalline
Colour	white
Smell	typical
Taste	sweet

2. Chemical – physical Analysis

Polarization	min 99.9%
Loss on drying	max. 0,05%
Inverted sugar	max. 0,04%
Ashes	max. 0,014%
So ₂	max. 7 ppm
Insoluble	max. 8 ppm
Colour	30 unit I.E.
Granulometry	1,5 – 1,7
Fraction < 0.3 mm	0,5 % max.
Fraction < 1.18 mm	5 % max
Fraction > 2.0 mm	8 % max.

3. Microbiological Analysis

Mesophilic bacteria	max. 200 CFU / 10 g
Yeasts	max. 10 CFU / 10 g
Moulds	max. 10 CFU / 10 g
Salmonella	absent

Nutritional Values *For 100 g*

Energy	1700 Kj/400 Kcal
Fat	0 g
of which saturated	0 g
Carbohydrates	100 g
of which sugars	100 g
Protein	0 g
Salt	0 g

Storage conditions

Temperature	10 – 30 °C
Relative humidity	30 – 60 %
Notes	application of the FIFO logistics method is recommended

Packaging

Bulk sugar 30.000 Kg
Big Bag: 900 Kg
Paper bags: 25 Kg

Shelf life

Under the above-mentioned storage conditions, the shelf - life of sugar is unlimited

Allergen information

The product does not contain allergens in accordance with EC Regulation 1169/2011 (Annex II)

GMO information

The raw material used is GMO-free
No additives resulting from genetic manipulation are used during sugar production