

## Technical data sheet

### Icing sugar

#### Product description

White icing sugar. Product obtained by milling caster sugar with the addition of deglutenated wheat starch (max. 3%)

#### Sugar origin

EU

#### Production plant

Achard International srl  
Via Alcide De Gasperi 11  
37060 Nogarole Rocca (VR)

#### Composition

White sugar 97% min.  
Deglutenated wheat starch 3% max.

#### Technical Parameters

##### 1. Organoleptic Analysis

Shape	ground crystal, impalpable
Colour	white
Smell	typical
Taste	sweet

##### 2. Chemical – physical Analysis

Polarization	min 97%
Loss on drying	max. 0,05%
Inverted sugar	max. 0,04%
Ashes	max. 0,014%
So <sub>2</sub>	max. 7 ppm
Insoluble	max. 8 ppm
Colour	30 unit I.E.
Granulometry	
>315 micron	max. 1%
>250 micron	max. 4%
>100 micron	15 – 35%
>50 micron	20-40%

##### 3. Microbiological Analysis

Mesophilic bacteria	max. 200 CFU / 10 g
Yeasts	max. 10 CFU / 10 g

Moulds	max. 10 CFU / 10 g
Salmonella	absent

### **Packaging**

Big Bag: 1000 Kg, 1100 Kg, 1200 Kg

### **Nutritional Values**

*For 100 g*

Energy	1683 Kj/396 Kcal
Fat	0 g
of which saturated	0 g
Carbohydrates	99 g
of which sugars	97 g
Protein	0 g
Salt	0 g

### **Storage conditions**

Temperature	10 - 30 °C
Relative humidity	< 70 %.
Avoid chemical, physical or microbiological cross-contamination	

### **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