

Technical data sheet Raw cane icing sugar

Descrizione prodotto

Raw cane icing sugar. Product obtained by grinding raw cane sugar with the addition of deglutinated wheat starch (max. 3%)

Sugar origin

Africa and/or South America regularly imported into the EU

Production plant

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

Composition

Raw cane sugar 97% min.
Deglutinated wheat starch 3% max.

Technical Parameters

1. Organoleptic Analysis

Shape	ground crystal, impalpable
Colour	light brown
Smell	typical
Taste	sweet

2. Chemical – physical Analysis

Polarization	min 97%
Loss on drying	max. 0,30%
Ashes	max. 0,25%
So ₂	< 10 mg / kg
Insoluble in water	max 300,00 mg/kg
Colour in solution	500,00 ÷ 1150,00 IU
Inverted sugar	max 0,25 %
Starch	max 3,00 %

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 in 25 g

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