

## TECHNICAL SHEET

### 1. DESCRIPTION:

1.1 **Product Name:** White Refined Sugar (ICUMSA 45 )

1.2 **Product Description:** White Refined sugar is a free flowing crystalline product that consists of colorless, pure crystals of sucrose, which have a white appearance.

1.3 **Food Safety:** White Refined sugar production adopts BRC Standard procedures and undergoes a process of Quality Assurance to render the product fit for human consumption.

1.4 **Safe Storage conditions:** Store in cool and dry conditions (15 to 25°C, < 70 % Relative Humidity recommended) Store away from direct sunlight, draughts and sources of ignition.

1.5 **Certification:** Kosher, Halal and BRC (Copy of certificate can be supplied on request)

### 1.6 Other Declaration:

Product Free From Genetically Modified Ingredients

Product has not been treated using Ionising radiation (irradiation)

Suitable for Vegetarians and Vegans

### 1.7 Packaging Material:

Packaging format 50 kg

Characteristics: Low water vapour permeability & Food grade

## 2. ORGANOLEPTIC STANDARD:

**2.1 Aspect** Standard

**2.2 Appearance** White, dry and free flowing crystals  
Taste Typically and purely sweet.

**2.3 Odour** Nearly odorless, slight typical smell.

## 3. PHYSICAL AND CHEMICAL STANDARD:

|                         |   |
|-------------------------|---|
| Parameter Specification | (Typically)   |
| Polarisation (°Z)       | 99.70 Min   |
| Reducing Sugars (%)     | 0.04 Max  |
| Conductivity ash (%)    | 0.027 Max   |
| Loss on drying (%)      | 0.06 Max  |
| Colour (I.U)            | 45 Max  |
| Brunswick Scale         | 4.5 Max   |
| Total EEC points        | 22 Max  |
| Insolubles (ppm)        | 20 Max  |
| Particle Size (mm)      | Homogenous crystals, M.A: 0.45 - 0.75 mm.                 |
| Pesticides              | According to EU regulation on maximum residue limit (MRL) |
| Heavy Metals (ppm)      | Pb: <0.1; Cu : < 1.0; As: < 0.10; Hg: < 0.02; Cd: < 0.05  |

## 4. MICROBIOLOGICAL STANDARD:

| Parameter           | Target | Units   |
|---------------------|--------|---------|
| Mesophylic bacteria | <200   | CFU/10G |
| Yeast               | <10    | CFU/10G |
| Moulds              | <10    | CFU/10G |

|          |             |
|----------|-------------|
| Coliform | Absent/ 10g |
| E Coli   | Absent/ 10g |

**This product does not contain the following allergenic components**

- Cereals containing gluten and their products thereof
- Crustaceans and products thereof
- Fish and products thereof
- Eggs and products thereof
- Peanuts and products thereof
- Soybeans and products thereof
- Milk and products thereof(incl. lactose)
- Nuts and products thereof
- Celery and products thereof
- Mustard and products thereof
- Sesame seeds and products thereof
- Lupin and products thereof
- Molluscs and products thereof
- Sulphur dioxide and sulphites > 10 ppm

**5. NUTRITIONAL DATA:**

| Component              | Content per 100g |
|------------------------|------------------|
| Energy [KJ]/ [Kcal]    | 1700/400         |
| Fat [g]                | < 0.1            |
| of which saturates [g] | < 0.1            |
| Carbohydrate [g]       | 99.9             |
| of which sugars[g]     | 99.9             |
| Protein [g]            | < 0.1            |
| Dietary Fibre [g]      | < 0.1            |
| Salt [g]               | < 0.03           |