

Specification code **SGR/10/PB/E**

Date 17/12/2024

Product description

Description	Product of plant origin, obtained from sugar beet or/ and sugar cane, complies with requirements for white sugar of category 2.
Appearance	white or transparent crystals
Smell	delicate, characteristic odor
Taste	typically sweet

Physical chemical analysis

Sucrose	min 99.7 %
Loss on drying	max 0.06 %
Invert sugar	max 0.04 %
Ash	max 0.027
Colour in the solution	max 45 IU ICUMSA
Arsenic (As)	max 1.00 mg/kg
Lead (Pb)	max 0.10 mg/kg
Average grain size	0.18 – 1.70 mm

Others specs

Allergens	There are no allergic substances in the product.
GMO	The product does not contain and has not been produced from genetically modified organisms
Storage	Storage in dry conditions, without off-smells, observing the required parameters: - max. humidity 70% - min. temperature 10°C

Microbiological analysis

Total Plate Count	max 200 cfu/10g
Mould and yeasts	max 10 cfu/10g
E. coli	Negative
Salmonella sp	Negative

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