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Bruyere

PRODUCTSPECIFICATION

Granulated sugar extra coarse

Article number	147412
Version number	1
Version date	3-9-2018
Date of edition	3-9-2018

This product complies with the EU General Food Law, Dutch Commodities Act and Codex Alimentarius.

Product description

Purified, crystalline sucrose (White sugar according Council Directive 111/2001/EC)

Composition

Sugar

Recommended labeling

Country of origin

The Netherlands (EU)

Specifications

1. <u>Organoleptic characteristics</u>			<u>Value</u>	<u>Analytical method</u>
Consistency			free-flowing	Visual
Form			crystalline	Visual
Colour			clear /white	Visual
Odour			typical of sugar	Organoleptic test
Taste			sweet	Organoleptic test
2. <u>Chemical/physical norms</u>			<u>Value</u>	<u>Analytical method</u>
	<u>Measuring unit</u>			
Saccharose	% : min.		99.9	ICUMSA G2/3-1
Moisture content	% : max.		0.05	ICUMSA GS2/1/3/9-15
Invert sugar	% : max.		0.04	ICUMSA GS/1/2/3-4
Ash content	% : max.		0.014	ICUMSA 2/3/9-17
Sulphur dioxide	mg/kg : max.		7	ICUMSA GS2/1/7/9-33
Insoluble particles	mg/kg : max.		8	ICUMSA GS2/3/9-19
Colour	I.E.-units : max.		30	ICUMSA GS2/3-10
Colour type	Braunschweig units : max.		2.5	ICUMSA GS2-13
Solubility	% w/w in water (20°C) : max.		67	ICUMSA table SPS-2
Mean particle size	mm : max.		1.65-1.75	ICUMSA GS2/9-37
Fraction < 0.30 mm	% : max.		0.5	ICUMSA GS2/9-37
Fraction < 1.4 mm	% : max.		8	
Fraction > 2.0 mm	% : max.		8	
3. <u>Microbiological norms</u>			<u>Value</u>	<u>Analytical method</u>
	<u>Measuring unit</u>			
Mesophilic bacteria	cfu/10g : max.		200	ICUMSA GS2/3-41 of ISO 4833
Yeasts	cfu/10g : max.		10	ICUMSA GS2/3-47 of ISO 7954
Moulds	cfu/10g : max.		10	ICUMSA GS2/3-47 of ISO 7954
Salmonella	cfu/25g :		Absent	NEN-EN-ISO 6579
4. <u>Contaminants</u>				
Complies to Regulation (EC) No 396/2005 (maximum residue levels of pesticides), Regulation (EC) No 1881/2006 (maximum levels for certain contaminants in foodstuffs), Dutch Commodities Act and Codex Alimentarius.				

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Nutritional value (per 100 gram)	Measuring unit	Value	Method
Energy	kJ/kcal : ca.	1700/400	Calculated
Fat	g :	0	
Saturates	g :	0	
Sugars	g :	100	
Protein	g :	0	
Salt	g : max.	0	

The product contains no allergens as mentioned in Regulation (EU) No 1169/2011, (Annex II).

Shelf life

According to Regulation (EU) No. 1169/2011 an indication of the date of minimum durability is not required for solid sugar. Under the above-mentioned storage conditions, the shelf life of granulated sugar is practically unlimited.

Storage conditions	Measuring unit	Value
Relative humidity	% :	30 - 60
Temperature	°C : ca.	10 - 30

Temperature fluctuations > 10°C should be avoided.

The product must be stored in a closed and clean arena.; Condensation should be avoided.

We recommend to use the 'First In, First Out' stock management principle and the pallet should not be stacked.

Packaging

5 KG.

Legislation & Statements

Only raw materials obtained from traditionally propagated plant species are used to produce this sugar. During the production no use is made of processing aids produced by means of genetic modification. According to Regulation (EC) No. 1829/2003 and Regulation (EC) No. 1830/2003 no GMO labelling is required.

During the production of our products no ionizing radiation is applied.

Food contact materials

The materials in contact with the product are in compliance with the relevant food contact materials legislation; Regulation (EC) No 2035/2004, Regulation (EC) No 10/2011 (in case of plastic materials) and Regulation (EC) No 2023/2006.

Certifications

BRC Global Standard for Food Safety

Kosher
Halal

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