SÜDZUCKER SUGAR DIVISION

# White Icing Sugar with potato starch (SLS)

## Product Description

White Icing Sugar with potato starch is made from white sugar by grinding; it contains potato starch as anticaking agent.

## Labelling

The sales denomination is: "Icing Sugar"
The product contains the following ingredients: sugar and potato starch.

## Sensory Characteristics

| | |
|---|---|
| Appearance | White powder |
| Odour | Product-typical |
| Taste | Product-typical |

## Physical and Chemical Parameters

| Parameter | Guidance values | Methods |
|---|---|---|
| Moisture (%) | Max. 0.5 | ICUMSA [1] |
| Composition of dry matter | | |
| – Saccharose (%) | 97 ±1 | Calculated |
| – Starch (%) | 3 ± 1 | ICUMSA |

[1] ICUMSA = International Commission for Uniform Methods of Sugar Analysis

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## Particle Size

| Product | Particle size for at least 80 % (w/w) of the icing sugar | Method |
|---|---|---|
| Standard | < 0.100 mm | Air jet sieving |

## Microbiological Parameters

| Parameter | Upper guidance value | Method |
|---|---|---|
| Mesophilic aerobic bacteria | 200 cfu/1 g | ICUMSA [1] |
| Yeasts | 10 cfu/1 g | ICUMSA [1] |
| Moulds | 10 cfu/1 g | ICUMSA [1] |

[1] ICUMSA = International Commission for Uniform Methods of Sugar Analysis

## Storage and Stability

| | |
|---|---|
| Storage conditions | Temperature 20 °C ± 5 °C<br>Relative humidity < 65 %<br>Store separately from smelling materials |
| Storage period | Under the above mentioned conditions Icing Sugar with potato starch retains its specific properties and can be stored for a virtually unlimited time. |

## Nutrition Declaration

according to Regulation (EU) No 1169/2011 per 100 g

| Energy value | 1700 (400) | kJ (kcal) |
|---|---|---|
| Fat | 0 | g |
| of which saturates | 0 | g |
| Carbohydrates | 100 | g |
| of which sugars | 97 | g |
| Protein | 0 | g |
| Salt | 0 | g |

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## Additional Aspects

| | |
|---|---|
| General | The product complies with applicable European food law, particulary the Regulations (EC) No 178/2002 *"laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety"* and (EC) No 852/2004 *"on the hygiene of foodstuffs"*.<br>The sugar used for the manufacturing of Icing Sugar is compliant with requirements for white sugar as laid down in Council Directive 2001/111/EC *"relating to certain sugars intended for human consumption"*. The used potato starch has food-grade quality.<br>The implemented Food Safety Management System corresponds to a GFSI-equivalent scheme. Certificates are available on request. |
| Special diets | The product is made from agricultural raw material. No processing aids derived from animals are used. Therefore the product can be regarded as suitable for vegetarians and vegans.<br>Additionally the product is Kosher and Halal certified. Certificates are available upon request. |
| Allergens | An allergen labelling according to Regulation (EU) No 1169/2011 *"on the provision of food information to consumers"* is not required. Except $SO_2$ no substances listed in Annex II are used in the sugar production process. The $SO_2$ content of the product is below 10 mg/kg. |
| GMO | The product does not require labelling according to Regulation (EC) No 1829/2003 *"on genetically modified food and feed"* and Regulation (EC) No 1830/2003 *"concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms"*. |
| Nano technology | Based on the definition of Regulation (EU) No 1169/2011 *"on the provision of food information to consumers"* the product is not an engineered nanomaterial. |

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| | |
|---|---|
| Contaminants/ Pesticide residues | Compliance with Regulation (EU) 2023/915 *"on maximum levels for certain contaminants in food and repealing Regulation (EC) No 1881/2006"* and Regulation (EC) No 396/2005 *"on maximum residue levels of pesticides in or on food and feed of plant and animal origin"* is guaranteed for this product. |
| Ionization/Irradiation | This product is not subject to ionization/irradiation covered by Directive 1999/2/EC "*concerning foods and food ingredients treated with ionising radiation*" resp. Directive 1999/3/EC *"on the establishment of a Community list of foods and food ingredients treated with ionising radiation"*. |
| Packaging material | The packaging material complies with Regulation (EC) No 1935/2004 *"on materials and articles intended to come into contact with food"* and Regulation (EU) No 10/2011 *"on plastic materials and articles intended to come into contact with food"*. |
| Trading units | In general, deliveries are possible in industrial bags. Details can be provided on request. |
| Safety precautions | Mixtures of sugar dust and air can form an explosive atmosphere. |
| REACH | Sucrose (EINECS NO: 200-334-9, CAS No: 57-50-1) and starch (EINECS NO: 232-679-6, CAS No: 9005-25-8) are explicitly mentioned in Annex IV *"Exemptions from the obligation to register in accordance with article 2 (7)(a)"* of Regulation (EC) No 1907/2006 *"concerning the Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH), establishing a European Chemicals Agency"*. Therefore a registration is not necessary. |
| Customs Tariff Number | 1701 9990 |

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