

PRODUCT SPECIFICATION

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General information

Product name	Sugar cubes
Article code	1704831
Product description	Granulated sugar extracted from sugar beets formed / pressed into sugar cubes and packed (by 1 or 2 cubes in a wrap) in a box.

Ingredient declaration

Ingredients:	Sugar
Other remarks:	-

Allergen information

List of allergens	Presence Yes / No
Cereals containing gluten (<i>wheat, rye, barley, oats, spelt, kamut</i>) or products thereof	No
Crustaceans or products thereof	No
Egg or products thereof	No
Fish or products thereof	No
Peanuts or products thereof	No
Soy or products thereof	No
Cow's milk or products thereof (including lactose)	No
Nuts (<i>almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistachio nuts, Macadamia / Queensland nuts</i>) or products thereof	No
Celery or products thereof	No
Mustard or products thereof	No
Sesame or products thereof	No
Sulphur dioxide and sulphites (E220 – E228) at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	No
Lupine or products thereof	No
Molluscs or products thereof	No

Nutritional values (per 100 gram product)

Parameter	Level	Unit
Energy value (kilojoules)	1700	kJ
Energy value (kilocalories)	400	kcal
Total fat	0	Gram
<i>of which saturated</i>	0	Gram
Total carbohydrate	100	Gram
<i>of which sugars</i>	100	Gram
Total protein	0	Gram
Salt	0	Gram

Nutritional values are based upon specifications given by the suppliers of the raw materials.

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Physical and chemical properties

Legislation	Every product shall comply with all relevant national and EU-legislation (EC-178/2002, EC-1169/2011, EC-1935/2004, etc.).
Physical contamination	Every product shall be free from visible product foreign bodies (e.g. glass, rope, wood, metal parts).
Moisture	Max. 0.4%

Microbiological values

Micro-organism	Level	Unit	Method
Total plate count	Max. 200	cfu / gram	ISO 4833
Yeasts & moulds	Max. 10	cfu / 10 gram	ISO 7954

Other quality items

Best before date	Not applicable / Unlimited at normal storage conditions.
Storage conditions	Dry storage / normal ambient conditions.
Quality systems	The quality system of Van Oordt is IFS-certified.
Irradiation	The product is not irradiated.
GMO-status	The product is free from GMO-substances or ingredients which are produced by means of genetically modified organisms.

Issued by

Name	B. Gelissen
Function	QA-Coordinator
Signature	

Disclaimer

The information contained herein is given to the best of our knowledge. However, it is the responsibility of the customer to determine whether the applicability of this information is suitable for the correct purpose. All information is valid until revision.