

TECHNICAL DATA SHEET

CANE SUGAR IN SACHETS

PRODUCT DESCRIPTION

Raw cane sugar

COMPOSITION

Sucrose

ORGANOLEPTIC CHARACTERISTICS

Solid substance in golden crystals with a unique flavor and characteristic aroma extracted from sugar cane

CHEMICAL - PHYSICAL CHARACTERISTICS

EUROPEAN POINTS

Color type	max. 35
Color in solution	max. 480

OTHER PARAMETERS

Sucrose	min. 98%
Ash	max. 0,30%
Invert sugar	max. 0,04%
S02 (mg/kg)	max. 10
Moisture	max. 0,06%

MICROBIOLOGICAL CHARACTERISTICS

Mesophilic bacteria	max. 200 ufc/10g
Yeast	max. 10 ufc/10g
Mould	max. 10 ufc/10g

NUTRITIONAL FACTS PER 100 gr

Energy value	1700 kJ (400 kcal)
Fats	0 g
of which saturated	0 g
Carbohydrates	100 g
Of wich sugars	100 g
Proteins	0 g
Salt	0 g

LOGISTIC INFORMATION

Width of sachet 45mm - Length of sachet 65mm
Packing boxes 10 kg
Stacking of pallet n. 9 - Layers of pallet 8
Width of bench cm 80 x 120

STORAGE AND DURABILITY

White sugar must be kept in a clean and dry environment, separated from odorous materials.
Under the conditions mentioned above, white sugar retains its specific properties and can be stored practically for an unlimited time.
According to regulation EU no. 1169/2011, Annex X, an indication of the date of minimum durability ("to be consumed preferably" / "by date") is not required for solid sugar.

GMO

The sugar used has not been genetically modified according to EC regulations 1829/2003 and 1830/2003 and derives exclusively from GMO free beets, which have not undergone any type of genetic engineering treatment.

ALLERGENS

There are no allergens according to regulation (EU) n. 1169/2011.
With the exception of SO₂, the substances listed in Annex II are not used in the sugar production process. The SO₂ content in the finished product is less than 10 mg / kg.
Furthermore, the presence of possible cross contaminations bringing allergens during the production process is excluded.

ORIGIN

Cane sugar – EXTRA UE