

# Extra White Sugar

EU-Grade 1



PRODUCT INFORMATION



SÜDZUCKER

## Product Description

Extra White Sugar is a single ingredient foodstuff that consists of colourless, pure, free flowing crystals of sucrose, which have a white appearance.

## Specification

### Legal Compliance

Extra White Sugar or "Sugar" is a foodstuff and compliant with the definition as laid down in Directive 2001/111/EC relating to certain sugars intended for human consumption.

Extra White Sugar has been produced in accordance with the relevant provisions of European Law, in particular Regulation (EC) No 178/2002 "laying down the general principles and requirements of food law, establishing the Food Safety Authority and laying down procedures in matters of food safety". Extra white sugar complies with the quality criteria for "White sugar Grade 1" as laid down in Regulation (EC) No 952/2006 (Article 32; application rules for management of the common organisation of agricultural markets (CMO)).

### Physical and Chemical Parameters

Parameter	Unit	Min	Max	Method
Colour type <sup>(1)</sup>	Points		4	ICUMSA <sup>(2)</sup>
Colour in solution <sup>(1)</sup>	Points		3	ICUMSA <sup>(2)</sup>
Ash content <sup>(1)</sup>	Points		6	ICUMSA <sup>(2)</sup>
Total points <sup>(1)</sup>	Points		8	ICUMSA <sup>(2)</sup>
Polarisation <sup>(1)</sup>	°Z	99.7		ICUMSA <sup>(2)</sup>
Invert sugar content <sup>(1)</sup>	%		0.04	ICUMSA <sup>(2)</sup>
Moisture <sup>(1)</sup>	%		0.06	ICUMSA <sup>(2)</sup>
SO <sub>2</sub> -content	mg/kg		10	ICUMSA <sup>(2)</sup>

(1) Council Regulation (EC) No 952/2006 Article 32

(2) ICUMSA = International Commission for Uniform Methods of Sugar Analysis

### Particle sizes

Type designation	Symbol	Crystal size for at least 90% in sugar
Extra White Sugar coarse (RG)	C	1.00 mm - 1.60 mm
Extra White Sugar medium (RM)	M	0.50 mm - 1.25 mm
Extra White Sugar fine (RF)	F	0.20 mm - 0.75 mm
Extra White Sugar fine F (RFF)	XF	0.10 mm - 0.355 mm

### Microbiological Parameters

Extra White Sugar is a dry product with very low water content. The water activity ( $a_w$ ) of dry sugar is lower than required by food pathogenic bacteria for growth or toxin production. Extra White sugar is thus microbiologically stable and does not require further precautions than Good Manufacturing Practices when stored under appropriate hygienic and dry conditions.

Parameter	Sample size	Upper guidance value <sup>(1)</sup>	Method
	g	cfu	
Mesophilic bacteria	10	200	ICUMSA <sup>(2)</sup>
Yeasts	10	10	ICUMSA <sup>(2)</sup>
Moulds	10	10	ICUMSA <sup>(2)</sup>

(1) based on regular random samples  
(2) ICUMSA = International Commission for Uniform Methods of Sugar Analysis

## Additional Information

### Labelling

Sales denominations are "extra white sugar", "white sugar" or "sugar" (Directive 2001/111/EC "relating to certain sugars intended for human consumption").

In the list of ingredients Extra White Sugar may be designated by the name of the category "sugar".

### Nutritional information

100 g Extra White Sugar contain:

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

### Allergens

Extra White Sugar does not require allergen labelling according to Regulation (EU) No 1169/2011. Except for SO<sub>2</sub> the substances listed in Annex II are not used in the sugar production process. The SO<sub>2</sub> content is below 10 mg/kg.

### GMO

Extra White Sugar does not require authorization, labelling or traceability according to Regulations (EC) No 1829/2003 and (EC) No 1830/2003.

### REACH

Sucrose (EINECS NO: 200-334-9, CAS No: 57-50-1) is especially mentioned in Annex IV "Exemptions from the obligation to register in accordance with article 2 (7)(a)" of the Regulation (EC) No 1907/2006 (REACH), therefore a registration is not necessary.

### Physical and technical characteristic values

Bulk density:	800 kg/m <sup>3</sup> to 950 kg/m <sup>3</sup> (depending on particles size)
Melting point (melting range):	187 °C to 189 °C (depending on measurement conditions)

### Sensory Characteristics

Appearance:	white or transparent crystals
Odour:	slight typical smell
Taste:	typically and purely sweet
Relative sweetening power:	100 % (standard for sweetening power)

### Storage and Stability

Recommended conditions:	temperature >10 °C relative humidity below 65 % (at 20°C)
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Extra White Sugar should be stored separate from odorous materials.

Under the above mentioned conditions Extra White Sugar retains its specific properties and can be stored for virtually an unlimited time.

According to Regulation (EU) No 1169/2011, Annex X, an indication of the date of minimum durability ('best before'/'use by' date) is not required for solid sugar.

### Safety precautions

Depending on the grain size and type of operational process used, mixtures of sugar dust and air can form an explosive atmosphere.

### Trade sizes

Paperbags 25 kg and 50 kg, Big-Bags or bulk.  
Further products and packaging sizes on request.



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