

# WHITE SUGAR

Specification code SUG/3/OP

Date 19/09/2024

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Description	Product of plant origin, obtained from sugar beet or/ and sugar cane, complies with requirements for white sugar of category 2.	
Ingredients	Sucrose	
Colour	White, slightly creamy is acceptable	
Taste and smell	Sweet, characteristic of sugar, without off-odour	
Appearance	Crystalline	

## Physical chemical analysis

Polarisation	Min 99.7 %
Loss on drying	max 0.06 %
Invert sugar	max 0.04 %
Conductivity ash	max 0.027 %
Conductivity ash	max 15 points
Colour in solution (420 nm)	max 45 IU
Colour in solution (420 nm)	max 6 points
Type od colour	max 9 points
Total points	max 22 points

#### Nutritional analysis (approximately per 100g)

Energy	1700 / 400 kJ / kcal
Fat	0 g
-of which saturated	0 g
Carbohydrates	100 g
-of which sugars	100 g
Protein	0 g
Salt	0 g

### Microbiological analysis

Total count	max 200 cfu/g
Yeasts	max 10 cfu/g
Moulds	n=5, c=0, m, M=10 cfu/g
Salmonella	g n=5, c=2, m=10, M=100 cfu/g
Total coliforms	< 1 cfu/g

#### Others specs

Allergens	Is not an allergen and does not contain allergens
GMO	The product does not contain and has not been produced from genetically modified organisms
lonizing radiation	Product and or its components are not treated with ionizing radiation.
Storage	Dry and clean warehouse, temperature min 10°C, relative humidity max 70%.

### Heavy metals

Arsenic (As)	max 1.00 mg/kg
Lead (Pb)	max 0.10 mg/kg

#### Our certificates







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