



Product Description

Südzucker Organic Sugar is made from German organic sugar beets. Organic Sugar is a Crystal Sugar (white sugar) according to EU-Grade 2 quality.

Organic Sugar can be used for foods similar to Crystal Sugar. Organic Sugar is particularly suitable for the production of confectionery, pastries, jams, marmalades and jellies, ice cream, dairy products, desserts, baby food and others.

Specification

Legal compliance

Südzucker organic sugar and its packaging complies with the relevant provisions of the German and European Food Law, particularly the German "Lebensmittel-, und Futtermittelgesetzbuch (LFGB)" and the European Regulation (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.

Physical and chemical parameters

Parameter	Unit	Min	Max	Method
Colour type	Points		9	ICUMSA ⁽¹⁾
Colour in solution	Points		6	ICUMSA ⁽¹⁾
Ash content	Points		15	ICUMSA ⁽¹⁾
Total points	Points		22	ICUMSA ⁽¹⁾
Polarisation	°Z	99,7		ICUMSA ⁽¹⁾
Invert sugar content	%		0.04	ICUMSA ⁽¹⁾
Moisture	%		0.06	ICUMSA ⁽¹⁾

⁽¹⁾ICUMSA = International Commission for Uniform Methods of Sugar Analysis



Microbiological parameters

Parameter	Sample size	Upper guidance value ⁽¹⁾	Method
	g	cfu	
Mesophilic aerobic bacteria	15	200	ICUMSA ⁽¹⁾
Yeasts	10	10	ICUMSA ⁽¹⁾
Moulds	10	10	ICUMSA ⁽¹⁾

⁽¹⁾ ICUMSA = International Commission for Uniform Methods of Sugar Analysis

Particle sizes

Crystal size for min. 90% of the crystals: 0.2 - 1,25 mm

Additional Information

Labelling

Possible sales denomination is "Organic Sugar".
Südzucker organic sugar is from german agriculture.

Nutritional information

100 g Organic Sugar light 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

Organic Sugar does not require allergen labelling according to Regulation (EU) No 1169/2011.

GMO

Organic Sugar does not require labelling according to Regulations (EC) No 1829/2003 and (EC) No 1830/2003. In addition, the provisions regarding GMO prohibitions of Art. 9 of Regulation (EC) No 834/2007 are applied.



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Physical and technical characteristic values

Bulk density: 800 to 900 kg/m³
Melting point (melting range): 187 to 189 °C (depending on measurement conditions)

Sensory characteristics

Appearance: white crystals
Odour: typical of the product
Taste: sweet, pure, neutral

Storage and stability

Recommended conditions: temperature: 20 ± 5 °C
relative humidity below 65 % (at 20°C)

Under the above mentioned conditions 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

Article	Packaging	Packaging units	
		kg	per palette
Organic Sugar	bag	1 x 25	3 x 12
Organic Sugar	500 g packages	Tray (10 x 0,5)	
Organic Sugar	big bag	1 x 1.000	1 x 1