

DESCRIPTION

WHITE ORGANIC BEET SUGAR is produced by organic farming.

WHITE ORGANIC BEET SUGAR is intended for human consumption it satisfies the food industry requirements.

WHITE ORGANIC BEET SUGAR is derived from the crystallization of the sucrose molecule present in beet sugar cultivated in FRANCE.

AREAS OF APPLICATION

It is suitable for many applications in the food and beverage organic industry: Biscuits, Chocolate, ice-cream, milk and jam producers...

It is more particularly intended for the preparation of "ORGANIC" labelled, in many applications such as **dairy products**, **ices creams**, **drinks** as well as in **cookie factory**, where **white sugar colour** is looked for.

LABELLING

WHITE ORGANIC BEET SUGAR must be mentioned under the designation of "sugar" in the list of ingredients. The term "organic" can be added.

INGREDIENTS

100% Sugar

REGULATIONS / QUALITY GUARANTEES

WHITE ORGANIC BEET SUGAR is an organic product, it is not derived from GMO as defined on European regulation 1829/2003 and 1830/2003.

WHITE ORGANIC BEET SUGAR is in compliance with the European Union regulation regarding nutritional aspects and with the law:

- ▶ Regulation 834/2007/CE and 889/2008 on products derived from **organic agriculture**, on labelling and monitoring
- ▶ Regulations 178/2002/EC and 852/2004/EC relating to the hygiene of foodstuffs
- ▶ Directive 2001/111/EC on certain sugars intended for human consumption
- ▶ Regulation 1935/2004/EC on materials intended for entry into contact with foodstuffs
- ▶ Regulation 1881/2006 on the maximum levels for certain contaminants in foodstuffs
- ▶ Regulation 396/2005 on the maximum limits applicable to pesticide residues in or on foodstuffs

This product not derived from **GMOs** according to regulations 1829/2003 and 1830/2003.

This product is free of any ingredient in the form of manufactured **nanomaterials**.

This product did not undergo **irradiation** treatment.

This product does not contain any of the **allergen** products listed on the INCO EU Regulation No 1169/2011.

CRISTALCO is **Organic** certified as product distributor **FR-BIO-01**.

CHARACTERISTICS

PHYSICAL/CHEMICAL

Purity	min 99.70°	Colour in solution	Max 60 ICUMSA unities
Loss on drying	max 0.06%	Conductimetric ash content	max 0.04%
Invert sugars (glucose, fructose)	max 0.04%	Indicative Mean Aperture	0.45 – 0.75 mm
		Variation margin	Max 50%

MICROBIOLOGY

Mesophilic bacteria	< 1500 cfu/10g
Moulds	< 100 cfu/10g
Yeasts	< 100 cfu/10g

NUTRITIONAL CHARACTERISTICS (per 100g)

Energy	1700 kJ ; 400 kcal	Proteines	0 g
Carbohydrates	100 g	Fat	0 g
Of which Sugar	100 g	Of which Saturated Fat Acids	0 g
		Salt	0 g

PACKAGING

Paper Bag	25 Kg net	Pallet 900 Kg net	12 layers of 3 bags
Soft Container (BB)	1000 Kg net 1200 Kg net		
Bulk			

SHELF LIFE / DATE OF MINIMUM DURABILITY

According to INCO Regulation EU N°1169/2011, dry sugar has an indefinite date of minimum durability.

PRESERVATION & CONDITIONS OF USE

Crystal Sugar should be stored at a temperature of 15 to 25°C with a maximum relative humidity of 65%.

The product must avoid thermic shocks, contact with humid surfaces and odorous products.

A slight caking of the sugar can be observed during a prolonged storage.

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