

DESCRIPTION

SUCRE CALIBRÉ FIN 04 (FINE SUGAR 04) is derived from the crystallization of the sucrose molecule present in French sugar beet.

SUCRE CALIBRÉ FIN 04 is a sieved EU2 crystal sugar. This granulated product is characterized by the mean grain size of its 0.4 mm crystals.

AREAS OF APPLICATION

It is suitable for many applications in the food and beverage industry for which a specific grain size is required: **Drinks, Biscuits, Chocolate, sweet and jam producers...**

It is mainly used for industrials who are looking for functional properties such as flavour, colour, texture, appearance and powder mix.

LABELLING

SUCRE CALIBRÉ FIN 04 must be mentioned under the designation of "sugar" or "white sugar" in the list of ingredients.

INGREDIENTS

100% Sugar

REGULATIONS / QUALITY GUARANTEES

SUCRE CALIBRÉ FIN 04 is in compliance with the European Union regulation regarding nutritional aspects and with the law:

- ▶ 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 is a conventional 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.

CHARACTERISTICS

PHYSICO/CHEMICAL

Purity	min 99.8°Z
Reducing sugars (glucose, fructose)	max 0.04%
Moisture	max 0.06%
SO2	max 4 mg/kg

QUALITATIVE CRITERIA

Total	13 points EU max
Crystal Whiteness	5 points EU max
Colour in solution	4 EU points max or 30 IU
Conductimetric ash	9 EU points max or 0.016%

INDICATIVE GRAIN SIZE

Max on/sieve (mm)	5%/0,63	(Indicative) Mean grain size	0.4 mm
Max under/sieve (mm)	10%/0,2		

MICROBIOLOGY

Mesophilic bacteria	< 200 cfu/10g
Yeasts	< 10 cfu/10g
Moulds	< 10 cfu/10g

NUTRITIONNAL 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

DELIVERY IDENTIFICATION

The identification of bulk deliveries is called: "Numero du bon de livraison". It is a number that identifies each delivery. The identification of packaged deliveries corresponds to the date of packaging: **A U 7 SS J** (A = year, U = delivery centre, 7 = invariable figure, SS = week, J = 1 Monday, 2 Tuesday, etc. or 0 = whole week).

PACKAGING

BAG	25 Kg net	Pallet 900 Kg net :	12 layers of 3 bags
SOFT CONTAINER (BB)	1000 Kg net 1200 Kg net		
BULK	Road		

If you need another packaging, please contact us.

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

SUCRE CALIBRE FIN 04 should be stored at a temperature of 15 to 25° with a maximum relative humidity of 65%.

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

Granulated sugars are more likely to cake than standard sugar.

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