

## DESCRIPTION

SUCRE CALIBRÉ SURFIN 02 (SURFINE SUGAR 02) is derived from the crystallization of the sucrose molecule present in French sugar beet.

SUCRE CALIBRÉ SURFIN 02 is a sieved EU2 crystal sugar. This granulated product is characterized by the mean grain size of its 0.2 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 SURFIN 02 must be quoted under the designation of "sugar" or "white sugar" in the list of ingredients.

## INGREDIENTS

100% Sugar

## REGULATIONS / QUALITY GUARANTEES

SUCRE CALIBRÉ SURFIN 02 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 UE max
Crystal Whiteness	5 points UE max
Colour in solution	4 UE points max or 30 IU
Conductimetric ash	9 UE points max or 0.016%

**INDICATIVE GRAIN SIZE**

Max on/sieve (mm)	10%/0,315	(Indicative) Mean grain size	0.2 mm
Max under/sieve (mm)	10%/0,125		

**MICROBIOLOGY**

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

**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**

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

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 SURFIN 02 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.

Granulated sugars are more likely to cake than standard sugar.

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