

# SUCRE SEMOULE TAMISE

## Caster sugar

### DESCRIPTION

SUCRE SEMOULE TAMISÉ (CASTER SUGAR) is produced in France of both beet sugar on the European continent and cane sugar on overseas territories.

This granulated product is characterized by the mean grain size of its homogeneous 0.3 mm to 0.5 mm crystals.

The creation of sieved sugar is the result of a long collaboration with industrials and manufacturers.

### APPLICATION

SUCRE SEMOULE TAMISÉ (CASTER SUGAR) is suitable for many applications in the food and beverage industry but it is mainly used by bakers and pastry manufacturers.

The homogeneous grain size facilitates industrials processes in the creation of cookies, biscuits, cakes...

### LABELLING

SUCRE SEMOULE TAMISÉ (CASTER SUGAR) must be quoted under the designation of "sugar" or "white sugar" in the list of ingredients.

### INGREDIENTS

100% Sugar

### REGULATIONS / QUALITY GUARANTEES

SUCRE SEMOULE TAMISÉ (CASTER SUGAR) 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%
SO <sub>2</sub>	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)	2/0,8	(Indicative) Mean grain size	0,3 to 0,5 mm
Max under/sieve (%/mm)	5/0,125		

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#### 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>50 Kg net</b>	Pallet 1050 kg net	7 layers of 3 bags
	<b>25 Kg net</b>	Pallet 900 Kg net	12 layers of 3 bags
	<b>20 Kg net</b>	Pallet 1000 Kg net	10 layers of 5 bags
	<b>20 Kg net (Erstein)</b>	Palett 960 Kg net	8 layers of 6 bags
<b>SOFT CONTAINER</b>	<b>1000 Kg net</b>		
	<b>1200 Kg net</b>		
<b>BULK</b>	<b>Road</b>		

### SHELF LIFE / DATE OF MINIMUM DURABILITY

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

### PRESERVATION & USE CONDITIONS

SUCRE SEMOULE TAMISÉ (CASTER 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.

Granulated sugars are more likely to cake than standard sugar.

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