

DESCRIPTION

SUCRE CRISTAL (CRYSTAL SUGAR) is derived from the crystallization of the sucrose molecule present in sugar beet or cane sugar

SUCRE CRISTAL is a white sugar of EU2 standard according to European Union regulations. This standard defined by the European Union is the most classic product with the broadest range of applications for the food and beverage industry.

AREAS OF APPLICATION

It is suitable for many applications in the food and beverage industry: **Biscuits, Chocolate, sweet and jam producers...**

Granulated sugars are recommended if the grain size determines the industrial process.

LABELLING

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

INGREDIENTS

100% Sugar

REGULATIONS / QUALITY GUARANTEES

SUCRE CRISTAL 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	19 points EU maxi
Cristal Whiteness	6 points EU maxi
Colour in solution	6 points EU maxi soit 45 UI
Conductimetric ash	14 points EU maxi soit 0.025%

INDICATIVE GRAIN SIZE

Variation margin	Max 50%	(Indicative) Mean grain size	0.45 à 0.75 mm
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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	50 Kg net	Pallet 1050 Kg net	7 layers of 3 bags
	25 Kg net	Pallet 900 Kg net	12 layers of 3 bags
	20 Kg net	Pallet 1000 Kg net	10 layers of 5 bags
	20 Kg net *	Pallet 960 Kg net	8 layers of 6 bags
	* Erstein Origin		
Soft Container (BB)	1000 Kg net		
	1200 Kg net		
Bulk	Road or rail		

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

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

Up-dated : 2021/04/28

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