FOOD & BEVERAGE

SUCRE GLACE 30

DESCRIPTION

SUCRE GLACE 30 (ICING SUGAR 30**) is** derived from the crystallization of the sucrose molecule present in sugar beet.

SUCRE GLACE 30 is obtained by grinding the end of a quality white sugar No. 2 defined by Directive 2001/111 / EC

It contains a small proportion of potato starch that plays an anti-motivating role and limits the caking. The fertilization of potatoes comes from European cultures. The manufacture is carried out in our French sweets.

AREAS OF APPLICATION

Sprinkling and decorations: biscuit, confectionery, various icings, pastries…
Charging ingredient with technological functions: chewing gums, fondants, marzipan, fine powder mixtures, nougats…

LABELING

SUGAR ICE 30 is to be mentioned on the list of ingredients as "sugar" or "white sugar" and "starch" or "starch" possibly supplemented by "potato *", each of these ingredients appearing in the list descending order taking into account the other ingredients of the recipe.
** the starch from the potato does not contain gluten*

COMPOSITION / INGREDIENTS

97,5 to 98 % Sugar, 2 to 2,5 % potato starch.

REGLEMENTATION / GARANTIES QUALITATIVES

SUCRE GLACE 30 is in compliance with the European Union regulation nutritional aspects and with the law :

- Regulations 178/2002 / EC and 852/2004 / EC on the hygiene of foodstuffs
- Directive 2001/111 / EC on certain sugars intended for human consumption
- Regulation 1935/2004 / EC on materials intended to come into contact with foodstuffs
- Regulation 1881/2006 on maximum levels for certain contaminants in foodstuffs
- Regulation 396/2005 on maximum limits 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		QUALITATIVE CRITERIA	
Polarization	min 99.8°Z	Total	13 points UE maxi
Reducing sugars (fructose, glucose)	max 0.04%	Aspect	5 points UE maxi
SO2	max 4 mg/kg	Colour in solution	4 points UE maxi soit 30 UI
Potato starch	2 to 2,5%	Conductive ash	9 points UE maxi soit 0.016%
Humidity	max 0.5%		
Average grain size	< 30 µm		

SUCRE GLACE 30

MICROBIOLOGY

Mesophilic bacteria	< 200 cfu/1g
Yeasts	< 10 cfu/1g
Moulds	< 10 cfu/1g

NUTRITIONNAL CHARACTERISTICS (per 100g)

Energy	1695 kJ ; 398 kcal	Protides	0 g
Carbohydrates	100 g	Fat	0 g
Carbohydrates including sugars	97,5 g	Of wich Saturated Fatty Acids	0 g
		Salt	0 g

BATCH IDENTIFICATION

For packaged products, it corresponds to the packaging date and is composed as follows: A U 7 SS J
(A = year, U = delivery center, 7 = invariable number, SS = week, J = 1 Monday, 2 Tuesday ... or 0 = full week).

CONDITIONNEMENT

Bag	**25 Kg net**	Pallet 900 Kg net	12 layers of 3 bags
	10 Kg net	Pallet 960 kG net	12 layers of 8 bags
Big Bag	**1000 Kg net**		

For tailor-made packages, contact us.

DDM

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

CONDITIONS DE CONSERVATION ET D'UTILISATION

Storage is to perform optimally at a temperature of 15 to 25 ° C and a relative humidity below 65%.

Avoid thermal shocks, contact with wet surfaces and proximity to heavily scented products

Date de mise à jour : *2021/04/281*