

SUCRE RAFFINE

Refined sugar

DESCRIPTION

SUCRE RAFFINE (REFINED SUGAR) is derived from the crystallization of the sucrose molecule present in French sugar beet.

SUCRE RAFFINE is a white sugar of EU1 standard according to European Union regulations. It satisfies the strictest standards in colouration, whiteness and brightness intended to satisfy industrial customers who require a high level of quality from their suppliers.

APPLICATIONS

All applications requiring the highest level of quality in colouration, whiteness and brightness: Champagne, Dragées, Fondants, Liqueurs...

LABELLING

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

INGREDIENTS

100% Sugar

REGULATIONS / QUALITY GUARANTEES

SUCRE RAFFINE 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	8 points EU maxi
Crystal Whiteness	2 points EU maxi
Colour in solution	3 EU points max or 22,5 IU
Conductimetric ash	6 EU point max or 0.011%

INDICATIVE GRAIN SIZE

Variation Margin (CV)	50% max	(Indicative) Mean Grain Size	0.45 to 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 25 Kg net	Pallet of 1050 Kg net Pallet of 900 kg net	7 layers of 3 bags 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 & USE CONDITIONS

SUCRE RAFFINE 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.

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