

## DESCRIPTION

SUGAR PEARLS are made by crushing sugar ingots, after the sieving and polishing process they have a round, non-angular white shape and an optimal hardness which avoids friability and increases the dissolving time and the resistance during the heating.

Different sizes are available depending on final applications.

## APPLICATIONS

SUGAR PEARLS are particularly suitable for the **decoration of pastries and bakeries**, it also gives crunchiness and sweetness.

## LABELLING

SUGAR PEARLS must be mentioned under the designation of "sugar". The sugar used in the recipe must be taken in account to determine its position on the list.

## INGREDIENTS

100% Sugar

## REGULATIONS / QUALITY GUARANTEES

SUGAR PEARL is in compliance with the European Union regulation regarding nutritional aspects and with the law:

- ▶ Regulations 178/2002/EC and 852/2004/EC laying down the general principals and requirements of food law, establishing the European Food Safety Authority and laying procedures in matters of food safety
- ▶ Regulation 1935/2004/EC relating on materials and articles intended to come into contact with food

SUGAR PEARL is a conventional product and is not a GMO.

SUGAR PEARL has not been exposed to irradiation.

SUGAR PEARL does not contain any of the allergens listed on the INCO Regulation EU N°1169/2011.

## CHARACTERISTICS

PHYSICO/CHEMICAL (Basic Sugar)		QUALITATIVE CRITERIA (Basic Sugar)	
Purity	min 99.7°	Total	8 UE points max
Reducing sugars	max 0.04%	Crystal Whiteness	4 UE points max
SO2	max 10 mg/kg	Colour	3 UE points max or 22,5 IU
Dry Substance	99,8% +/- 0,2	Ash	6 UE points max or 0.011%

## GRAIN SIZE

	Indicative mean aperture (mm)	Figures by sieve	
CALIBRE 2	9.5	3% max $\geq$ 11.5 mm	10% max $\leq$ 8.0 mm
CALIBRE 4	5	5% max $\geq$ 6.5 mm	12% max $\leq$ 4.0 mm
CALIBRE 5	4.5	10% max $\geq$ 5.6 mm	10% max $\leq$ 3.2 mm
CALIBRE 6	3.5	5% max $\geq$ 5.0 mm	10% max $\leq$ 2.5 mm
CALIBRE 8	3,0	10% maxi $\geq$ 4,5 mm	10% maxi $\leq$ 2,0 mm
CALIBRE 10	2.5	5% max $\geq$ 3.4 mm	10% max $\leq$ 1.7 mm
CALIBRE 12	2.0	8% maxi $\geq$ 2,5 mm	10% maxi $\leq$ 1,4 mm
CALIBRE 14	1.4	5% maxi $\geq$ 1,7 mm	10% maxi $\leq$ 0,7 mm

## 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

Packaging 10 and 25 kg, the delivery identification corresponds to the following number: **XX A SS RRR** (XX = internal product code, A = year, SS = week, RRR = Order number of pallet)

Packaging 5 kg the delivery identification corresponds to the following number: **A U 7 SS J** (A = year, U = delivery centre, 7 = invariable figure, SS = week, J = 1 Monday, 2 Tuesday ... or 0 = whole week).

## PACKAGING

<b>BAG</b>	<b>25 Kg net</b>	Pallet 900 kg net - 12 layers of 3 bags
	<b>10 Kg net</b>	Pallet 900 kg net - 15 layers of 6 bags
	<b>5 Kg net</b>	Pallet 720 kg net - 12 layers of 12 bags

## SHELF LIFE / DATE OF MINIMUM DURABILITY

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

## PRESERVATION & USE CONDITIONS

Crystal Sugar should be stored at a temperature of 15 to 25°C within a maximum relative humidity of 65%.

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

Pallets must not be piled up to avoid the product being crushed.