

White Icing Sugar

Product Description

White Icing Sugar is made from white sugar by grinding.

Labelling

The sales denomination is: "Icing Sugar"

In the list of ingredients Icing Sugar may be labelled with: "Sugar"

Sensory Characteristics

Appearance	White powder
Odour	Product-typical
Taste	Product-typical

Physical and Chemical Parameters

Parameter	Guidance values	Methods
Colour in solution	Max. 45 IU	ICUMSA ⁽¹⁾
Ash content	Max. 0.027 %	ICUMSA ⁽¹⁾
Polarisation	Min. 99.7 °Z	ICUMSA ⁽¹⁾
Invert sugar content	Max. 0.04 %	ICUMSA ⁽¹⁾
Moisture	Max. 0.06 %	ICUMSA ⁽¹⁾

⁽¹⁾ ICUMSA = International Commission for Uniform Methods of Sugar Analysis
IU = ICUMSA Unit

Particle Size

Product	Particle size for at least 80 % (w/w) of the icing sugar	Method
Standard	< 0.100 mm	Air jet sieving

Microbiological Parameters

Parameter	Upper guidance value	Method
Mesophilic aerobic bacteria	200 cfu/10 g	ICUMSA ⁽¹⁾
Yeasts	10 cfu/10 g	ICUMSA ⁽¹⁾
Moulds	10 cfu/10 g	ICUMSA ⁽¹⁾

⁽¹⁾ ICUMSA = International Commission for Uniform Methods of Sugar Analysis

Storage and Stability

Storage conditions	Temperature 20 °C ± 5 °C Relative humidity < 65 % Store separately from smelling materials
Storage period	Under the above mentioned conditions Icing Sugar retains its specific properties and can be stored for a virtually unlimited time.

Nutrition Declaration

according to Regulation (EU) No 1169/2011 per 100 g

Energy value	1700 (400)	kJ (kcal)
Fat	0	g
of which saturates	0	g
Carbohydrates	100	g
of which sugars	100	g
Protein	0	g
Salt	0	g

Additional Aspects

General	<p>The product complies with applicable European food law, particularly the Regulations (EC) No 178/2002 <i>“laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety”</i> and (EC) No 852/2004 <i>“on the hygiene of foodstuffs”</i>.</p> <p>The sugar used for the manufacturing of Icing Sugar is compliant with requirements as laid down in Council Directive 2001/111/EC <i>“relating to certain sugars intended for human consumption”</i>.</p> <p>The implemented Food Safety Management System corresponds to a GFSI-equivalent scheme. Certificates are available on request.</p>
Special diets	<p>The product is made from agricultural raw material. No processing aids derived from animals are used. Therefore the product can be regarded as suitable for vegetarians and vegans.</p> <p>Additionally the product is Kosher and Halal certified. Certificates are available upon request.</p>
Allergens	<p>An allergen labelling according to Regulation (EU) No 1169/2011 <i>“on the provision of food information to consumers”</i> is not required. Except SO₂ no substances listed in Annex II are used in the sugar production process. The SO₂ content of the product is below 10 mg/kg.</p>
GMO	<p>The product does not require labelling according to Regulation (EC) No 1829/2003 <i>“on genetically modified food and feed”</i> and Regulation (EC) No 1830/2003 <i>“concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms”</i>.</p>
Nano technology	<p>Based on the definition of Regulation (EU) No 1169/2011 <i>“on the provision of food information to consumers”</i> the product is not an engineered nanomaterial.</p>
Contaminants/ Pesticide residues	<p>Compliance with Regulation (EU) 2023/915 <i>“setting maximum levels for certain contaminants in foodstuffs”</i> and Regulation (EC) No 396/2005 <i>“on maximum residue levels of pesticides in or on food and feed of plant and animal origin”</i> is guaranteed for this product.</p>

Ionization/Irradiation	This product is not subject to ionization/irradiation covered by Directive 1999/2/EC " <i>concerning foods and food ingredients treated with ionising radiation</i> " resp. Directive 1999/3/EC " <i>on the establishment of a Community list of foods and food ingredients treated with ionising radiation</i> ".
Packaging material	The packaging material complies with Regulation (EC) No 1935/2004 " <i>on materials and articles intended to come into contact with food</i> " and Regulation (EU) No 10/2011 " <i>on plastic materials and articles intended to come into contact with food</i> ".
Trading units	In general, deliveries are possible in industrial bags. Details can be provided on request.
Safety precautions	Mixtures of sugar dust and air can form an explosive atmosphere.
REACH	Sucrose (EINECS NO: 200-334-9, CAS No: 57-50-1) is explicitly mentioned in Annex IV " <i>Exemptions from the obligation to register in accordance with article 2 (7)(a)</i> " of Regulation (EC) No 1907/2006 " <i>concerning the Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH), establishing a European Chemicals Agency</i> ". Therefore a registration is not necessary.
Customs Tariff Number	1701 9910