

PRODUCT DATA SHEET

Pearl Sugars

P1 – P1/2 – P2 – P3 – P4 – P4/5 – P5

General description

Pearl Sugar produced by Raffinerie Tirlemontoise, is made on the basis of “Refined White Sugar EU Grade 1”.

Refined white sugar produced by Raffinerie Tirlemontoise corresponds to standard quality for “extra white sugar” as described by European Directive No 2001/111/EC relating to certain sugars intended for human consumption and as described by the Belgian Royal Decree of March 19th 2004 concerning sugars. Refined white sugar complies with the quality criteria for “White Sugar Grade 1” as laid down in Regulation (EC) No 952/2006 (Article 32; application rules for management of the common organisation of agricultural markets (CMO)).

Pearl Sugar has been produced according the relevant provisions of European Law, governed in particular Regulation (EU) No 178/2002 (laying down the general principles and requirements of food law, establishing the food safety authority and laying down procedures in matter of food safety).

Sensory characteristics

Appearance:	white pearls
Odour:	characteristic odour
Taste:	typically and purely sweet
Relative sweetening power:	100 % (standard for sweetening power)

Analytical characteristics

Parameter	Unit	Norm	Method
Polarisation	(°S)	≥ 99,7	ICUMSA
Reducing sugars	%	≤ 0,040	ICUMSA
Humidity	%	≤ 0,060	ICUMSA
SO ₂	mg/kg	≤ 10	ICUMSA

ICUMSA : International Commission for Uniform Methods of Sugar analysis

Granulometry

	% > 16 mm	% > 10 mm	% > 8 mm	% > 5,6 mm	% > 4 mm	% > 2,5 mm	% > 1,6 mm	% > 1,25 mm	% > 0,40 mm	% < 0,40 mm
P1	-	-	-	-	-	≤ 8	≥ 80	≤ 11	≤ 3	≤ 2
P1/2	-	-	-	-	≤ 6	30-60	35-62	≤ 6	≤ 3	≤ 2
P2	-	-	-	-	≤ 15	≥ 75	≤ 15	-	≤ 3	≤ 2
P3	-	-	-	≤ 20	≥ 70	≤ 20	-	-	≤ 3	≤ 2
P4	-	-	≤ 15	≥ 70	≤ 20	-	-	-	≤ 3	≤ 2
P4/5	-	≤ 15	≥ 65	≤ 25	-	-	-	-	≤ 3	≤ 2
P5	≤ 7	≥ 75	≤ 16	-	-	-	-	-	≤ 3	≤ 2

Microbiological aspect

The sugar is a dry product with very low water content. Measurements show that the Water Activity (a_w) values of dry sugar are situated in the 0.2 – 0.3 range. These values are far below the limit of micro-organisms growth (0.6 – 0.7).

Therefore dry sugar is considered as a microbiologically stable product that doesn't require further precautions than Good Manufacturing Practices and a dry hygienic storage.

Parameter	Unit	Norm	Method
Yeasts	Cfu/10 g	≤ 10	ICUMSA
Moulds	Cfu/10 g	≤ 10	ICUMSA
Mesophilic bacteria	Cfu/10 g	≤ 200	ICUMSA

ICUMSA: International Commission for Uniform Methods of Sugar analysis

Packaging

	Big bag 1000kg	Big bag 625 kg	PE Bag 25kg	PE Bag 20kg	PE Bag 10kg
P1	X	-	X	X	X
P1/2	X	-	X	-	-
P2	X	-	X	X	X
P3	X	X	X	-	X
P4	X	-	X	X	X
P4/5	-	-	X	-	X
P5	-	-	X	-	X

Nutritional information

100g Pearl sugar contains:

Energy value:	400 kcal / 1700 kJ
Fat:	0 g
Of which saturates:	0 g
Carbohydrates	100 g
Of which sugars:	100 g
Protein:	0 g
Salt:	0 g

Allergens

The sugar produced by the Raffinerie Tirlemontoise has no specific obligation to label substances (allergens) listed in Annex II of the European Regulation (EU) No 1169/2011 regarding food information to consumers.

In particular the SO₂-content is below 10 mg/kg.

GMO

Sugar produced by Raffinerie Tirlemontoise is marketable according to the European Regulations (EU) No 1829/2003 and (EU) No 1830/2003 on the authorisation, labelling and traceability on genetically modified food and feed and is not subject to a labelling obligation according to these regulations.

Storage and Stability

Recommended storage conditions: temperature: 20 ± 5°C
 relative humidity ≤ 65 % (at 20°C)
 store separately from odorous materials

Under the above mentioned conditions sugar retains its specific properties and can be stored for virtually an unlimited period of time.

According to the European Regulation (EU) No 1169/2011 regarding food information to consumers (annex X, 1d) an indication of the date of minimum durability ('best before' / 'used by' date) is not required for solid sugar.



Remarks

- All packaging materials used for the sugars produced by Raffinerie Tirlemontoise are materials and articles intended to come into contact with food and comply with the relevant legislations (European Regulation (EU) No 1935/2004, (EU) No 2023/2006 and if applicable: (EU) No 10/2011 on plastic materials and articles intended to come into contact with food).

Datum previous version: **12/12/2018**

Date revision: **21/06/2019**

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