


Version 1	PRODUCT DESCRIPTION „ICING SUGAR with STARCH”		
Issue date 20.03.2020	SZP DOCUMENT NUMBER	SJ-SZP/QMS-098	
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RESPONSIBLE FOR THE DOCUMENT	COMPLIANCE WITH THE MANAGEMENT SYSTEM CERTIFIED BY	APPROVED BY
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19.03.2020 Date	20.03.2020 Date	20.03.2020 Date

Product Description

Icing sugar with starch (Pds) is made from white sugar category 2 by grinding and adding potato starch as anticaking agent.

Specification

Legal compliance


Icing sugar with starch complies with the relevant provisions of the Polish and European Food Law, particularly the European Regulation (EC) No 178/ 2002 “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”.

The used white sugar is a foodstuff compliant with the Council Directive 2001/111/EC on the approximation of the laws of the Member States concerning certain sugars intended for human consumption.

Physical and chemical parameters

Parameter	Unit	Min.	Max	Methods
Polarisation	°Z	95,8		ICUMSA ⁽¹⁾
Invert sugar content	%		0,05	ICUMSA ⁽¹⁾
Moisture	%		0,6	ICUMSA ⁽¹⁾
Potato starch content	%		4	ICUMSA ⁽¹⁾
SO ₂ content	mg/kg		10	ICUMSA ⁽¹⁾

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

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Microbiological parameters

Parameter	Sample size	Upper guidance value	Methods
	g	cfu	
Total mesophilic bacteria (aerobic)	10	200	ICUMSA ⁽¹⁾
Yeast	10	10	ICUMSA ⁽¹⁾
Mould	10	10	ICUMSA ⁽¹⁾

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

Crystal size

Crystal size for min. 80% weight in sugar < 100 µm

Additional Information

Labelling

The sales denomination is “Icing sugar with starch”


Nutritional information

100 g Icing Sugar with starch contain according to regulation (EU) No 1169/2011:

Energy:	1700 (400) kJ (kcal)
Fat:	0 g
of which saturates:	0 g
Carbohydrates:	100 g
of which sugars:	96 g
Protein:	0 g
Salt:	0 g

Allergens

Icing Sugar with starch does not require allergen labelling according to Regulation (EU) No 1169/2011. Except for SO₂ the substances listed in Annex II are not used in the sugar production process. The SO₂ content is below 10 mg/kg.

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GMO

Icing Sugar with starch does not require labelling according to Regulations (EC) No 1829/2003 and (EC) No 1830/2003.

REACH

Sucrose (EINECS NO: 200-334-9, CAS No: 57-50-1) is especially mentioned in Annex IV “Exemptions from the obligation to register in accordance with article 2 (7)(a)” of the Regulation (EC) No 1907/2006 (REACH), therefore a registration is not necessary.

Physical and technical characteristic values

Bulk density: 500 kg/m³ - 750 kg/m³ (depending on particles size)

Sensory characteristics

Appearance: white powder
 Odour: product-typical
 Taste: pleasant sweet
 Relative sweetening power: 100 % (standard for other sweeteners)

Storage and stability

Recommended storage conditions: temperature: 20°C ± 5°C
 relative humidity below 65 % (at 20°C)

Icing Sugar should not be stored next to strong smelling goods.

Minimum durability date: 2 years from the date of production under the recommended storage conditions.

Safety precautions

Depending on the grain size and type of operational process used, mixtures of sugar dust and air can form an explosive atmosphere.

Trade sizes

PE bags, paper bags, paper bags coated with PE, laminate 400 g, 500 g, 10 kg and 25 kg.