

# GRANULATED CRYSTAL SUGAR



## Product sheet

## POLSKI CUKIER

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### GENERAL DESCRIPTION

Normal crystal sugar is a coarsely crystalline white sugar variety and meets the general quality criteria of white sugar.

### SENSORY PROPERTIES

Appearance	colorless, white crystals
Odor	natural
Taste	pure-sweet
Relative Sweetness	100%

### PHYSICAL AND CHEMICAL PROPERTIES

Polarization	min. 99.7
Invert sugar content	max. 0.04
Color type	max. 9 Points
Color in solution	max. 6 Points
Ash content	max. 15 Points
	Total: max. 22 Points
Moisture content	max. 0.06
Granulation	KN - unsegregated sugar

### MICROBIOLOGICAL CHARACTERISTICS

Mesophilic bacteria	max. 200 KBE / 10 g
Moulds	max. 10 KBE / 10 g
Yeast	max. 10 KBE / 10 g

### NUTRITION FACTS (in g / 100 g of product)

Energy	1700 KJ / 400 Kcal
Fat	0 g
of which saturated fatty acids	0 g
Carbohydrates	100 g
of which sugar	100 g
Protein	0 g
Salt	0 g

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### APPLICATION

Normal granulated sugar is the most commonly used type of sugar and is used wherever a free-flowing, coarse-crystalline sugar is required.

Main areas of application:

- Non-alcoholic soft drinks : for sweetening and giving consistency
- Confectionery, such as hard caramel, fondant, Gum and jelly products : for sweetening and giving consistency
- Confectionery, fine baked products : for sweetening, browning, giving consistency

It is intended for direct consumption as well as for use as an additive in various foods and as a raw material or semi-finished product for further processing.

This information is a non-binding indication. It is recommended that you carry out your own tests to check the applicability of your product.

### SAFETY INSTRUCTIONS

Appropriate measures must be taken during handling and transport to avoid electrostatic charging.

### STORAGE AND SHELF LIFE

Dry environment (max. 70% relative humidity) and not below +10 °C. The minimum shelf life is unlimited.

NOTICE: Sugar can absorb odors from the environment. For this reason, clean and odor-free storage and transport are recommended.

### PACKAGING

- Bulk in Silo truck
- Big Bag 1000 kg
- 25 kg bag

### CUSTOMS TARIFF NUMBER

- 1701 9910

### FOOD LAW AND REGULATION

- Granulated crystal sugar is a food and complies with the applicable food law requirements of Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers (OJ EU L. 05.70.1).
- Declaration in the list of ingredients according to Regulation (EU) No. 1169/2011 as amended: "Sugar"

### GMO, ALLERGENS AND VEGAN INFORMATION

GMO	Granulated crystal sugar does not contain any genetically modified organisms (GMOs). Accordingly, this type of sugar is in accordance with Regulation (EC) No. 1829/2003.
ALLERGENS	Granulated crystal sugar does not contain any allergens or substances that cause food intolerances from the ALBA list, which is regulated by Regulation (EU) No. 1169/2011.
VEGAN	Granulated crystal sugar is obtained from purely plant-based raw materials without the use of any animal ingredients and without animal testing. In this sense, this product can be used as part of a vegan diet.

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