

# Sugar G2 650

Product Specification | PS 238772-1.9EN  
Valid from: June 20, 2022

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## Description

Sugar G2 650 is of sound, good quality complying with requirements on EU grade II.  
The product presents free flowing crystals, tastes purely sweet; a typical odour related to the agricultural raw material might be perceivable.  
Sugar G2 650 is intended for human consumption. It fulfils all requirements of the food industry.

## Compliance

Sugar G2 650 is in compliance with the European food legislation.  
Especially according to the latest effective amendments as published by the European Commission (c.f. <http://eur-lex.europa.eu/>)

**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

**Regulation (EC) No 852/2004** on the hygiene of foodstuffs

**Regulation (EU) No 1169/2011** on the provision of food information to consumers

**Directive 2001/111/EC** relating to certain sugars intended for human consumption

**For packed goods:**

**Regulation (EC) 1935/2004** on materials and articles intended to come into contact with food including **Regulation (EU) No 10/2011** on plastic materials and articles intended to come into contact with food if applicable.

Sugar G2 650 is not a genetically modified food as defined by **Regulation (EC) 1829/2003**, labelling according to **(EC) 1830/2003** is not mandatory.

Sugar G2 650 does not contain allergens as listed by **Regulation (EU) No 1169/2011** annex II.

The product has not been irradiated.

Sugar G2 650 is halal. Certificate is available on request.

## Ingredients

Sugar

## Customs tariff code:

17019910

## Labelling legal name

### Legal name:

White sugar

## Declaration proposal for ingredients list:

White sugar or sugar

## Physical chemical

|                                   |                |
|-----------------------------------|----------------|
| Polarisation                      | min 99.8 °Z    |
| Loss on drying <sup>CoA</sup>     | max 0.06 %     |
| Invert sugar                      | max 0.04 %     |
| Conductivity ash <sup>CoA</sup>   | max 0.027 %    |
| Conductivity ash                  | max 15 points  |
| Colour in solution <sup>CoA</sup> | max 45 IU      |
| Colour in solution                | max 6 points   |
| Type of colour                    | max 9 points   |
| Total points                      | max 22 points  |
| Insoluble matter                  | max 20 mg/kg   |
| Sulphite <sup>1</sup>             | < 10 mg/kg     |
| <b>Particle Size:</b>             |                |
| <0.2 mm <sup>CoA</sup>            | max 5 %        |
| >1.25 mm <sup>CoA</sup>           | max 5 %        |
| Mean aperture (MA) <sup>CoA</sup> | 0.45 - 0.85 mm |
| Coefficient of variation          | max 40 %       |

<sup>1</sup> Calculated as SO<sub>2</sub>

Whilst care is taken to ensure accuracy, legal liability is excluded to the extent permitted by applicable legislation. Due to unavoidable uncertainty in sampling and analytical results, deviations from specified data might occur occasionally. This specification is valid without any signature and it may be updated without prior notice.



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Sugar G2 650 is kosher. Certificate is available on request.

During production substances of animal origin have not been used.

### Sensory

Odour ..... typical, without off-odour  
Taste ..... purely sweet without off-flavour  
Colour ..... white slightly yellowish  
Texture ..... free flowing crystals with uniform granulation

### Storage conditions

Dry sugar is not subject to a durability indication, therefore a best before date is not necessary. Storage is to be made at ambient temperature (preferably 15-25°C) with relative humidity below 65 %, avoiding all thermic shocks and contact with humid surfaces. Strong odours should be avoided.

### Packaging/Material no

During a transition period already existing material numbers will be linked to this specification.

|        |   |
|--------|---|
| 0      | – Standard materials:                   |
| 221000 | Sugar G2 650 bulk                       |
| 600    | Sugar EEC cat.2 bulk                    |
| 51482  | White sugar fine/medium bulk            |
| 52758  | Sugar G2 650, bulk                      |
| 52680  | White sugar fine medium bulk cont. inl. |
|        |   |
| 221020 | Sugar G2 650 1x1000kg P01               |
| 51200  | Sugar 1000kg big bag formstabil euro    |
| 46023  | Crystal sugar 1000 kg Big Bag           |
| 52914  | White sugar G2 1000 kg, euro            |
|        |   |
| 221021 | Sugar G2 650 1x1200kg P45               |
| 52403  | Sugar fine/medium 1200kg BB CAN         |
|        |   |
| 221050 | Sugar G2 650 32x25kg P01                |
| 51193  | Sugar 32x25 kg PES Euro                 |
|        |   |
| 221054 | Sugar G2 650 40x25kg P01                |
| 46045  | Crystal sugar 25 kg                     |
| 52907  | White sugar G2 40x25kg, euro            |

### Microbiology

ICUMSA methods are applied as far as available.

|                      |                 |
|----------------------|-----------------|
| Salmonella sp        | Absent in 25g   |
| Total coliforms      | Absent in 10g   |
| Enterobacteriaceae   | Absent in 10g   |
| E.coli               | Absent in 1 g   |
| Listeria             | Absent in 1 g   |
| Spores thermo. bact. | max 150 CFU/10g |

#### Total plate count: <sup>1</sup>

|   |              |
|---|--------------|
| n | 5            |
| c | 2            |
| m | 200 CFU/10g  |
| M | 2000 CFU/10g |

#### Moulds: <sup>1</sup>

|   |             |
|---|-------------|
| n | 5           |
| c | 2           |
| m | 10 CFU/10g  |
| M | 100 CFU/10g |

#### Yeasts: <sup>1</sup>

|   |             |
|---|-------------|
| n | 5           |
| c | 2           |
| m | 10 CFU/10g  |
| M | 100 CFU/10g |

n = number of samples

m = Level of the test organism which is acceptable and attainable in food. It separates good quality from marginally acceptable quality; up to and including M.

M = The upper acceptable concentration of a test organism. A count above M for any sample unit is unacceptable.

c = maximum allowable number of results which are ≥ m and < M.

### Heavy metals

|                             |                |
|-----------------------------|----------------|
| Arsenic (As)                | max 0.1 mg/kg  |
| Cadmium (Cd)                | max 0.1 mg/kg  |
| Chrome (Cr) <sup>1</sup>    | max 0.1 mg/kg  |
| Copper (Cu)                 | max 1.0 mg/kg  |
| Iron (Fe)                   | max 1.0 mg/kg  |
| Lead (Pb)                   | max 0.1 mg/kg  |
| Manganese (Mn) <sup>1</sup> | max 0.5 mg/kg  |
| Mercury (Hg)                | max 0.01 mg/kg |

<sup>1</sup>For cane sugar

### Nutrition

On average per 100 g

|                    |                      |
|--------------------|----------------------|
| Energy value       | 1700 / 400 kJ / kcal |
| Fat                | 0 g                  |
| of which saturates | 0 g                  |
| Carbohydrate       | 100 g                |
| Sugars             | 100 g                |
| Protein            | 0 g                  |
| Salt <sup>1</sup>  | 0 g                  |

<sup>1</sup> Calculated based on sodium content

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|       |  |
|-------|--|
| 0     | <b>-Value-up materials:</b>              |
| 46033 | Crystal sugar 800 kg Big Bag             |
| 52800 | Sugar G2 650 32x25kg CHEP plastic        |
| 52801 | Sugar G2 650 1000kg BB form CHEP plastic |
| 52908 | White sugar G2 40x25kg, plastic-pallet   |
| 52909 | White sugar G2 32x25kg,plastic-pallet H1 |
| 52911 | White sugar G2 800kg, euro               |
| 52912 | White sugar G2 500kg, euro               |
| 52913 | White G2 800 kg,plastik-pallet H1        |
| 52915 | White sugar G2 1000 kg, plastic-pallet   |
| 52917 | Sugar Cat. 2 32x25kg PE plastic-pallet   |
| 52925 | Sugar G2 650 1000kg onw                  |

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