

SPECIFICATION: Arctos Powdered Sugar with Glucose

- 1. **Product description:** Finely pulverised white sugar (sucrose) with the addition of an anticaking agent crystalline glucose dedicated for consumption or food industry
- 2. Ingredients: White Sugar, Crystalline Glucose

3. Organoleptic properties:

Colour:	White
Taste:	Sweet
Smell:	Typical without any foreign odour
Structure:	Loose powder

4. Microbiological properties:

	Result	Method
TBC	≤ 200 CFU/ g	PN-EN ISO 4833-1:2013-12
Yeast and Moulds	≤ 100 CFU/g	PN-ISO 21527-1:2009
Salmonella	Negative in 25 g	PN-ISO 6579-2003
E.coli	Negative 1 g	PN-ISO 16649-2:2004 A

5. Physical and chemical properties:

	Unit of measure	Result
Sucrose	% (m/m)	Minimum 97
Glucose	% (m/m)	Maximum 2
Solution colour	ICUMSA	Maximum 45
Humidity	% (m/m)	Maximum 0,25
Ash	% (m/m)	Maximum 0,027
The content of reducing substances	% (m/m)	Maximum 0,5
S0 ₂	mg/kg	Maximum 10
Ferromagnetic pollutants		Not present
Heavy metal Lead Cadmium	mg/kg	Maximum 0,2 Maximum 0,02
Size of grains	%	unmeasured



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6. Nutrition values:

Energy:	1700	kJ
	400	kcal
Fat:	0	g ₀
of which saturates:	0	g
Carbohydrate:	100	g
of which sugars :	100	д
Protein:	0	g
Salt:	0	g

- 7. **Shelf life:** 3 years from the production date in unopened packaging.
- **8.** Consumer use: for consumption or food industry
- **9. Preparation**: Professional product used according to the customers recipe.
- 10. Storage: Store at 10°C up to 25 °C and up to 65 % humidity
- **11. Transport conditions :** Product shall be transported with clean, well maintained, free from foreign bodies and smells means of transport
- **12. Packaging:** plastic or paper bags

Packaging:	bag 10 kg or 25 kg net weight,
Bulk packaging:	Palette 600 kg or 800 kg net weight

- 13. Allergen: Product does not contain allergens.
- **14. GMO:** According to manufacturers declarations, the raw materials used for production powdered sugar are not genetically modified.