



# Icing Sugar PS

Product Specification | PS 227254-6.1EN  
Valid from: August 30, 2012

SAP QM no: 1200  
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## Description

Milled sucrose added 2 % potato starch to avoid caking. The sucrose is white sugar of EC category 2 quality. The relative sweetness of the product is 1.

## Compliance

The product is Kosher. Certificate is available on request.

The product does not contain or consist of GMOs and is not produced from or contain ingredients produced from GMOs as defined in Regulations (EC) No 1829/2003 and 1830/2003.

The product does not contain any allergens as listed in Directive 2000/13, annex IIIa (as amended).

## Storage conditions

Shelf life in unbroken packaging: ..... 3 years

Store at a stable temperature, 20-22°C, and at a relative humidity of 40-65% to avoid lumping.

Do not store with strong smelling products.

## Packaging/Material no

43016 ..... Icing Sugar PS, 350 kg  
11155 ..... Icing Sugar PS 25kg  
43008 ..... Icing Sugar PS 25kg, sp.pl  
43014 ..... Icing Sugar PS 25kg, Chep plastic

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## Ingredients

Sucrose  
Potato starch

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## Physical chemical

Analysis according to the ICUMSA methods:

Sucrose ..... 98.0 ± 0.2 %  
Potato starch ..... 2.0 ± 0.2 %  
Moisture ..... max 0.4 %  
Sulphur dioxide ..... max 10 mg/kg  
Mean particle size ..... approx 0.02 mm  
Particles >0.125 mm ..... 4.0 - 8.0 %

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## Microbiology

Analysis according to the ICUMSA methods:

Total plate count ..... max 500 CFU/10g  
Yeasts ..... max 50 CFU/10g  
Moulds ..... max 50 CFU/10g

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## Nutrition

per 100 g

Energy ..... 1700/400 kJ / kcal  
Protein ..... 0 g  
Carbohydrate ..... 100 g  
Fat ..... 0 g

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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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