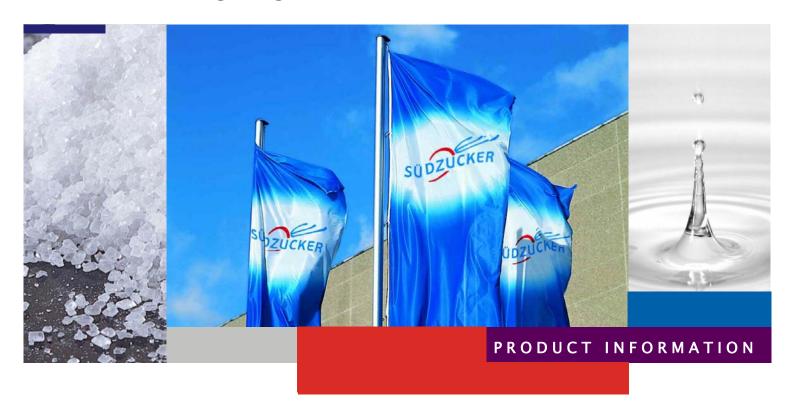
Icing Sugar with starch





Product Description

Icing sugar with starch contains native maize starch for better sprinkling and free-flowing property.

Specification

Legal compliance

Icing sugar with starch and its packaging complies with the relevant provisions of the German and European Food Law, particularly the German "Lebensmittel–, Bedarfsgegenstände– und Futtermittelgesetzbuch" (Lebensmittel– und Futtermittelgesetzbuch – LFGB) and the European Regulation (EC) No 178/ 2002 (EU-regulation).

The used extra-white sugar complies with the Council Directive on the approximation of the laws of the Member States concerning certain sugars intended for human consumption (Council Directive 2001/111/EC).

Composition

Dry matter app. 99,5 %

Composition of dry matter:

sucrose app. 97 % higher saccharides app. 3 %

Microbiological parameters

Parameter	Unit	Upper guidance value	Method	
Total mesophilic bacteria (aerobic)	cfu/g	200	ICUMSA ⁽¹⁾	
Yeast	cfu/g	10	ICUMSA ⁽¹⁾	
Mould	cfu/g	10	ICUMSA ⁽¹⁾	
¹ ICUMSA = International Commission for Uniform Methods of Sugar Analysis				

Crystal size

Crystal size for min. 80 % weight in sugar: $< 100 \mu m$

Status: April 2018 page 2 of 4

Additional Information

Labelling

The sales denomination is: "Icing Sugar"

The product contains the following ingredients: sugar, starch.

Nutritional information

100 g lcing 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:	97	g
Protein:	0	g
Salt:	0	q

Allergens

Icing Sugar with starch does not require allergen labelling according to Regulation (EU) No 1169/2011. Except Sulfit (SO2) no other allergens listed in Regulation (EU) No 1169/2011 are used during production. The SO2-content is below 10 mg/kg.

GMO

Icing Sugar with starch need not to be labeled according to regulations EC No. 1829/2003 and EC No. 1830/2003.

Sensory characteristics

Appearance: white powder Taste: pleasant sweet

Status: April 2018 page 3 of 4

Storage

Recommended storage conditions: temperature $20^{\circ}C \pm 5^{\circ}C$

relative humidity below 65 %

Icing sugar should not be kept near smelling materials.

Icing sugar with starch can be stored for 5 years under these conditions.

Trade sizes

Article	Packaging	Packaging unit kg	
Icing Sugar with starch	Bag	2, 5, 10, 25	



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Status: April 2018 page 4 of 4