

Icing Sugar



Product Description

Icing sugar is made from extra-white sugar by grinding. It can be perfectly dosed, homogeneously mixed with other ingredients and filled and packaged automatically.

Specification

Legal compliance

Südzucker Icing sugar 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).

Physical and chemical parameters

Parameter	Unit	Min	Max	Methods
Colour in solution	ICUMSA-units		22.5	ICUMSA ¹
Ash content	g/100 g		0.01	ICUMSA ¹
Polarisation	°Z	99.7		ICUMSA ¹
Invert sugar content	g/100 g		0.04	ICUMSA ¹
Moisture	g/100 g		0.06	ICUMSA ¹
SO ₂ -content	mg/kg		10	ICUMSA ¹

¹ ICUMSA = International Commission for Uniform Methods of Sugar Analysis

Microbiological parameters

Parameter	Sample size	Upper guidance value	Method
	g	cfu	
Total mesophilic bacteria (aerobic)	10	200	ICUMSA ⁽¹⁾
Yeast	10	10	ICUMSA ⁽¹⁾
Mould	10	10	ICUMSA ⁽¹⁾

¹ ICUMSA = International Commission for Uniform Methods of Sugar Analysis

Crystal size

Crystal size for min. 80 % weight in sugar: < 100 µm

Additional Information

Labelling

The sales denomination is: "Icing Sugar"

In the list of ingredients Icing Sugar may be labelled with: "Sugar"

Nutritional information

100 g Icing Sugar 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:	100	g
Protein:	0	g
Salt:	0	g

Allergens

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

REACH

Sucrose (EINECS NO: 200-334-9, CAS No: 57-50-1) is especially mentioned in Annex IV "Exemptions from the obligation to register in accordance with article 2 (7)(a)" of the Regulation (EC) No 1907/2006 (REACH), therefore a registration is not necessary.

Physical and technical characteristic values

Bulk density:	500 kg/m ³ – 750 kg/m ³
Melting range:	185°C – 187°C (discolouration, depending on measuring conditions).

Sensory characteristics

Appearance:	white powder
Odour:	product-typical
Taste:	pleasant sweet

Storage

Recommended storage conditions:	temperature 20°C ± 5°C relative humidity below 65 %
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Icing sugar should not be stored next to strong smelling goods.

Under the recommended storage conditions Icing sugar retains its characteristic properties and can be stored for an practically unlimited period of time.

An indication of the date of minimum durability shall not be required for „solid sugar“ according to Regulation (EU) No 1169/2011, Annex X.

Safety precautions

Depending on the particle size and the respective process sugar dust and air may form potentially explosive mixtures.

Trade sizes

Article	Packaging	Packaging units	
		kg	per palett
Icing Sugar	Folded box in Tray	16 x 0,25	360 kg
Icing Sugar	Mill (Südzucker Tray)	14 x 0,25	168 kg
Icing Sugar	Mill (RT carton)	10 x 0,25	297,5 kg
Icing Sugar	PE-bag	1 x 10	900 kg
Icing Sugar	Paper bag	1 x 25	1000 kg

