



ROYAL SUGAR A.B.E.E.

9^ο χλμ. Εθνικής Οδού Θεσσαλονίκης-Κατερίνης, 57400 Σίνδος, Θεσσαλονίκη.

ROYAL SUGAR S.A.

9th km National Road Thessaloniki-Katerini, GR 57400 Sindos, Thessaloniki, Greece.

T: +30 2310 586750, F: +30 2310 514451, E: info@royalsugar.gr

www.royalsugar.gr

Product description

Purified, crystalline sugar

Composition

Sugar

Labelling

White sugar (according to Dir. 111/2001/EU), EU cat. 2

Country of origin: The Netherlands, EU

Specification

1. Organoleptic characteristics

Consistency	: free-flowing	Visual
Form	: crystalline	Visual
Colour	: clear / white	Visual
Odour	: typical of beet sugar	Organoleptic test
Taste	: sweet	Organoleptic test

Analytical method

2. Chemical/Physical norms

Saccharose	% : min.	99.9	ICUMSA G2/3-1 (1994)
Moisture content	% : max.	0.05	ICUMSA GS2/1/3/9-15 (2007)
Invert sugar content	% : max.	0.04	ICUMSA GS/1/2/3-4 (1998)
Ash content	% : max.	0.014	ICUMSA 2/3-17 (2002)
Sulphur dioxide	ppm : max.	7	ICUMSA GS2/1/7-33 (2005)
Insoluble particles	ppm : max.	8	ICUMSA GS2/3/9-19 (2007)
Colour	I.E.-units : max.	30	ICUMSA GS2/3-10 (2007)
Colour type	Braunschweig units : max.	2.5	ICUMSA GS2-13 (2007)
Solubility	% w/w in water 20°C : max.	67	
Mean particle size	mm :	0.50 -0.95	ICUMSA GS2/9-19 (2007)
Fraction < 0.1 mm	% : max.	0.5	
Fraction > 2.0 mm	% : max.	1	

3. Microbiological norms

Mesophilic bacteria	cfu/10g : max.	200	ICUMSA GS2/3-43 or ISO 4833
Yeasts	cfu/10g : max.	10	ICUMSA GS2/3-47 or ISO 7954
Moulds	cfu/10g : max.	10	ICUMSA GS2/3-47 or ISO 7954
Salmonella	cfu/25g :	absent	ISO 6579

4. Contaminants

Complies with the requirements of EU Food Law and Codex Alimentarius.

**ROYAL SUGAR A.B.E.E.**

9^ο χλμ. Εθνικής Οδού Θεσσαλονίκης-Κατερίνης, 57400 Σίνδος, Θεσσαλονίκη.

ROYAL SUGAR S.A.

9th km National Road Thessaloniki-Katerini, GR 57400 Sindos, Thessaloniki, Greece.

T: +30 2310 586750, F: +30 2310 514451, E: info@royalsugar.gr

www.royalsugar.gr

Nutritional value per 100 gram

Energy	kJ/kcal :	1700/400
Fat	g :	0
Saturates	g	0
Carbohydrates	g	100
Sugars	g	100
Protein	g	0
Salt	g	0

Storage conditions

Temperature	°C : 10 - 30
	Temperature fluctuations > 10°C should be avoided.
Relative humidity	% : 30 - 60
Advise	: We recommend to use the 'First In, First Out' stock management principle.

Shelf life

Under the above-mentioned storage conditions, the shelf life of granulated standard sugar is practically unlimited.

Allergen information

The product contains no allergens as mentioned in Regulation (EU) No 1169/2011, (Annex II).

Non- GMO information

Only raw materials obtained from traditionally propagated plant species are used to produce this sugar. During the production of sugar no use is made of additives produced by means of genetic modification. No labelling according to the 1829/2003/EC and 1830/2003/EC Directives

Packaging

<i>art. nr</i>	<i>Packaging</i>
111000	: bulk
1114*	: paper bag 25 kg
1121*	: PE bulk bag 1000 kg [^]

* = 01 wooden pallet, * = 02 plastic pallet, * = 05 one way pallet wood

[^] : for coated bigbags is position 5 = 1

Other information**Disclaimer**

The information contained herein is, to the best of our knowledge and belief, accurate of the date of publication. In all cases, it is the responsibility of the customer to determine the applicability of this information or the suitability of any product for their own particular purpose. All information is valid until revision. This document is printed automatically and has therefore not been signed.