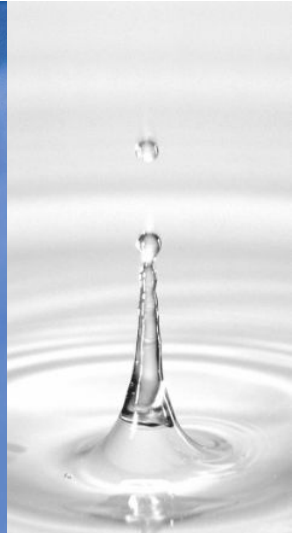


Organic Sugar



PRODUCT INFORMATION



1. Product Description

SÜDZUCKER Organic Sugar is made from German organic sugar beets. Organic Sugar is a Crystal Sugar (white sugar) according to EU-Grade 2 quality.

SÜDZUCKER AG Mannheim/Ochsenfurt is being inspected according to standards of with the Council Regulation (EC) No 834/2007 and the Commission Regulation (EC) No 889/2008 by an independent control agency.

Organic Sugar can be used for foods similar to Crystal Sugar. Organic Sugar is particularly suitable for the production of confectionery, pastries, jams, marmalades and jellies, ice cream, dairy products, desserts, baby food and others.

2. Legal Compliance

SÜDZUCKER organic sugar and its packaging complies with the relevant provisions of the German and European Food Law, particularly the German "Lebensmittel-, und Futtermittelgesetzbuch (LFGB)" and the European Regulation (EC) No 178/ 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety.

3. Declaration

A possible sales denomination is "organic sugar".
SÜDZUCKER organic sugar is from german agriculture.

4. Nutritional value

100 g Organic Sugar contains:	calorific value:	1700 kJ (400kcal)
	carbohydrates:	100 g
	- thereof sugar:	100 g

Other nutrients and their components covered by the Nutrition Labelling Directive 90/496/EEC are not included or only in traces

5. Physical and technical characteristic values

Chemical total formula:	$C_{12}H_{22}O_{11}$
Molecular weight:	342,30
Crystal density (at 15°C):	1,59 g/cm ³
Specific volume, crystal (at 15°C):	0,63 cm ³ /g
Bulk density:	800- 900 kg /m ³ - high density 900-1000 kg/m ³ - low density
Melting point (melting range):	187 -189 °C (depending on measuring linked to discoloration. Also see conditions, Point 1)

6. Sensory characteristic

Appearance: White, colourless crystals
 Odour: typical of the product
 Taste: Sweet, pure, neutral,

7. Analytical characteristics

	Unit	Guide values	Method
Colour type	Points	max. 9	ICUMSA ⁽¹⁾
Colour in solution	Points	max. 6	ICUMSA ⁽¹⁾
Ash content	Points	max. 15	ICUMSA ⁽¹⁾
Total points	Points	max. 22	
Polarisation	°Z	min. 99,7	ICUMSA ⁽¹⁾
Invert sugar content	%	max. 0,04	according to Müller
Moisture	%	max. 0,06	Karl Fischer
SO ₂ -content	mg/kg	max. 10 ⁽²⁾	ICUMSA ⁽¹⁾
(1) ICUMSA International Commission for Uniform Methods of Sugar Analysis			
(2) Maximum Level for sugar according to German Council Directive 95/2/EC on Food additives other than colours and sweeteners.			

8. Microbiological characteristics

	Colony-forming units	Method
Mesophilic bacteria	max. 150/g	ICUMSA ⁽¹⁾
Coliforms	neg./25 g	ICUMSA ⁽¹⁾
E. coli	neg./25 g	ICUMSA ⁽¹⁾
Yeasts	max. 10/g	ICUMSA ⁽¹⁾
Moulds	max. 10/g	ICUMSA ⁽¹⁾
(1) ICUMSA = International Commission for Uniform Methods of Sugar Analysis		

Organic Sugar is a dry product with very low water content. Measurements show water activity (aw) values of dry sugar in the range of 0.2 – 0.3. White sugar is thus microbiologically stable and does not require further precautions than Good Manufacturing Practices when stored under appropriate hygienic and dry conditions.

9. Crystal size

Crystal size for approx. 90 % of the crystals: 0,2 – 1,25 mm

10. Allergens

Organic Sugar does not contain ingredients listed in Annex IIIa of Directive 2000/13/EC. The SO₂-content is below 10 mg/kg.

11. GMO

Organic Sugar is marketable according to Regulations (EC) No 1829/2003 and (EC) No 1830/2003 "concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from gmo" and is not subject to a labelling obligation according to these regulations.

12. Storage and Stability

Recommended conditions: temperature: 20 ± 5 °C
relative humidity below 65 % (at 20 °C)

Under the above mentioned conditions Organic Sugar retains its specific properties and can be stored for virtually an unlimited time.

According to Directive 2000/13/EC an indication of the date of minimum durability ('best before' / 'used by' date) is not required for solid sugar.

13. Trade sizes

Article	Packaging	Packaging units	
		kg	per palett
Organic Sugar	bag	1 x 25	3 x 12
	500 g packages	Tray (10 x 0,5)	

14. Quality assurances

The SÜDZUCKER AG implements quality-assurance measures throughout the company. The sugar Division has defined this in a quality management system which has been certified by the German Quality Management systems Certification Association DQS (Deutsche Gesellschaft zur Zertifizierung von Managementsystemen mbH).



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