FOOD & BEVERAGE

SUCRE CRISTAL

DESCRIPTION

SUCRE CRISTAL (CRYSTAL SUGAR) is derived from the crystallization of the sucrose molecule present in sugar beet or cane sugar

SUCRE CRISTAL is a white sugar of EU2 standard according to European Union regulations. This standard defined by the European Union is the most classic product with the broadest range of applications for the food and beverage industry.

AREAS OF APPLICATION

It is suitable for many applications in the food and beverage industry: **Biscuits, Chocolate, sweet and jam producers…**

Granulated sugars are recommended if the grain size determines the industrial process.

LABELLING

SUCRE CRISTAL must be mentioned under the designation of “sugar” or “white sugar” in the list of ingredients.

INGREDIENTS

100% Sugar

REGULATIONS / QUALITY GUARANTEES

SUCRE CRISTAL is in compliance with the European Union regulation regarding nutritional aspects and with the law:

- Regulations 178/2002/EC and 852/2004/EC relating to the **hygiene of foodstuffs**
- Directive 2001/111/EC on certain sugars intended for **human consumption**
- Regulation 1935/2004/EC on materials intended for entry into contact with **foodstuffs**
- Regulation 2023/915 on the maximum levels for certain **contaminants** in foodstuffs

This product is a conventional product, not derived from **GMOs** according to regulations 1829/2003 and 1830/2003.
This product is free of any ingredient in the form of manufactured **nanomaterials**.
This product did not undergo **irradiation** treatment.
This product does not contain any of the **allergen** products listed on the INCO EU Regulation No 1169/2011.

CHARACTERISTICS

PHYSICO/CHEMICAL		QUALITATIVE CRITERIA	
Purity	min 99.8°Z	Total	19 points EU maxi
Reducing sugars (glucose, fructose)	max 0.04%	Cristal Whiteness	6 points EU maxi
Moisture	max 0.06%	Colour in solution	6 points EU maxi soit 45 UI
SO2	max 4 mg/kg	Conductimetric ash	14 points EU maxi soit 0.025%

INDICATIVE GRAIN SIZE			
Variation margin	Max 50%	(Indicative) Mean grain size	0.45 à 0.75 mm

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MICROBIOLOGY

Mesophilic bacteria	< 200 cfu/10g
Thermophilic germs	< 150 cfu/10g
Yeasts	< 10 cfu/10g
Moulds	< 10 cfu/10g
E. Coli	< 10 cfu/10g
Salmonella	Not detected in 25g
Enterobacteriaceae	Not detected in 10gr

NUTRITIONNAL CHARACTERISTICS (per 100g)

Energy	1700 kJ ; 400 kcal	Proteines	0 g
Carbohydrates	100 g	Fat	0 g
Of which Sugar	100 g	Of which Saturated Fat Acids	0 g
		Salt	0 g

DELIVERY IDENTIFICATION

The identification of bulk deliveries is called: "*Numero du bon de livraison*". It is a number that identifies each delivery.
The identification of packaged deliveries corresponds to the date of packaging: **AA U SS J**
(AA = year, U = delivery centre, SS = week, J = 1 Monday, 2 Tuesday, etc. or 0 = whole week).

PACKAGING

Bag	**25 Kg net**	Pallet 900 Kg net	12 layers of 3 bags
	20 Kg net	Pallet 1000 Kg net	10 layers of 5 bags
	20 Kg net *	Pallet 960 Kg net	8 layers of 6 bags
	* Erstein Origin		
Soft Container (BB)	**1000 Kg net**		
	1200 Kg net		
Bulk	**Road or rail**		

If you need another packaging, please contact us.

SHELF LIFE / DATE OF MINIMUM DURABILITY

According to INCO Regulation EU N°1169/2011, dry sugar has an indefinite date of minimum durability.

PRESERVATION & CONDITIONS OF USE

SUCRE CRISTAL should be storded at a temperature of 15 to 25°C with a maximum relative humidity of 65%.

The customer must avoid thermic shocks, contact with humid surfaces and odorous products.

Up-dated : 2023/05/30

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