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STAV 310598

SÜDZUCKER SUGAR DIVISION

Pearl Sugar

Product Description

Pearl Sugar is a single ingredient foodstuff that consists of colourless, pure, free flowing crystals of sucrose with a white appearance. The product is available in different sizes varying from 1.6 mm to 16 mm.

Labelling

Sales denomination is "Pearl sugar".
In the list of ingredients Pearl Sugar may be labelled with the name of the category "sugar".

Sensory Characteristics

Appearance	White sugar pearls
Odour	Slight typical smell
Taste	Typically and purely sweet

Physical and Chemical Parameters

Parameter	Guidance values	Methods
Polarisation	Min. 99.7 °Z	ICUMSA [1]
Ash content	Max. 0.015 %	ICUMSA [1]
Invert sugar content	Max. 0.04 %	ICUMSA [1]
Moisture	Max. 0.06 %	ICUMSA [1]

[1] ICUMSA = International Commission for Uniform Methods of Sugar Analysis

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Particle size

Type designation	Average crystal size: 80 % (w/w) between indicated sizes (mm)
P1	1.6 – 2.5
P2	2.5 – 4.0
P3	4.0 – 5.6
P4	5.6 – 8.0
P4.5	8.0 – 10.0
P5	10.0 – 16.0

Microbiological Parameters

Parameter	Upper guidance value	Method
Mesophilic aerobic bacteria	200 cfu/10 g	ICUMSA [1]
Yeasts	10 cfu/10 g	ICUMSA [1]
Moulds	10 cfu/10 g	ICUMSA [1]

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Storage and stability

Storage conditions	Temperature > 10 °C Relative humidity < 65 % Store separately from smelling materials
Storage period	Under the above mentioned conditions Pearl Sugar retains its specific properties and can be stored for a virtually unlimited time.

Nutrition declaration

according to Regulation (EU) No 1169/2011 per 100 g

Energy value	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

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Additional aspects

General	The product complies with applicable European food legislation. This includes "the 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"* and Regulation (EC) No 852/2004 *"on the hygiene of foodstuffs"*. The sugar used for the manufacturing of pearl sugar is compliant with requirements as laid down in Council Directive 2001/111/EC *"relating to certain sugars intended for human consumption".* The implemented Food Safety Management System corresponds to a GFSI-equivalent scheme. Certificates are available on request.
Special diets	The product is made from agricultural raw material. No processing aids derived from animals are used. Therefore the product can be regarded as suitable for vegetarians and vegans. Additionally the product is Kosher and Halal certified. Certificates are available upon request.
Allergens	An allergen labelling according to Regulation (EU) No 1169/2011 *"on the provision of food information to consumers"* is not required. Except SO_2 no substances listed in Annex II are used in the sugar production process. The SO_2 content of the product is below 10 mg/kg.
GMO	The product does not require labelling according to Regulation (EC) No 1829/2003 "*on genetically modified food and feed"* and Regulation (EC) No 1830/2003 *"concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms*".
Nano technology	Based on the definition of Regulation (EU) 2015/2283 *"on novel foods, amending Regulation (EU) No 1169/2011 of the European Parliament and of the Council and repealing Regulation (EC) No 258/97 of the European Parliament and of the Council and Commission Regulation (EC) No 1852/2001"* the product is not an engineered nanomaterial.
Contaminants/ Pesticide residues	Compliance with Regulation (EU) 2023/915 *"on maximum levels for certain contaminants in food and repealing Regulation (EC) No 1881/2006"* and Regulation (EC) No 396/2005 *"on maximum residue levels of pesticides in or on food and feed of plant and animal origin"* is guaranteed for this product.

Ionization/Irradiation	This product is not subject to ionization/irradiation covered by Directive 1999/2/EC "*concerning foods and food ingredients treated with ionising radiation*" resp. Directive 1999/3/EC *"on the establishment of a Community list of foods and food ingredients treated with ionising radiation"*.
Packaging material	The packaging material complies with Regulation (EC) No 1935/2004 *"on materials and articles intended to come into contact with food"* and Regulation (EU) No 10/2011 *"on plastic materials and articles intended to come into contact with food"*.
Trading units	In general, deliveries are possible in bags and big bags. Details can be provided on request.
Safety precautions	Depending on the type of operational process used, mixtures of sugar dust and air can form an explosive atmosphere.
REACH	Sucrose (EINECS NO: 200-334-9, CAS No: 57-50-1) is explicitly mentioned in Annex IV *"Exemptions from the obligation to register in accordance with article 2 (7)(a)"* of Regulation (EC) No 1907/2006 *"concerning the Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH), establishing a European Chemicals Agency"*. Therefore a registration is not necessary.
Customs Tariff Number	1701 9910