

Brillant Décor



Product Description

Brillant Décor is Extra White Sugar (EU-Grade 1) with especially coarse crystals.

Extra White Sugar is a crystalline sugar type which is obtained in high purity through recrystallization after sugar is dissolved. It is practically free of non-sugar substances. It therefore discolours more slowly when subjected to heat than, for example, crystal sugar. Extra White Sugar has perfect flowing properties due to its particularly low water and ash content and dissolves in water without foaming and generates clear, floc-free solutions.

Specification

Legal Compliance

Extra White Sugar or "Sugar" is a foodstuff and compliant with the definition as laid down in Directive 2001/111/EC relating to certain sugar intended for human consumption.

Extra White Sugar has been produced and complies with the relevant provisions of European Law, governed in particular Regulation (EC) No 178/2002 "laying down the general principles and requirements of food law, establishing the Food Safety Authority and laying down procedures in matters of food safety".

Physical and Chemical Parameters

Parameter	Unit	Min	Max	Method
Colour type	Points ⁽²⁾		4	ICUMSA ⁽¹⁾
Colour in solution	Points ⁽²⁾		3	ICUMSA ⁽¹⁾
Ash content	Points ⁽²⁾		6	ICUMSA ⁽¹⁾
Total points	Points ⁽²⁾		8	
Polarisation	°Z	99.7		ICUMSA ⁽¹⁾
Invert sugar content	%		0.04	ICUMSA ⁽¹⁾
Moisture	%		0.06	ICUMSA ⁽¹⁾
SO ₂ -content	mg/kg		10	ICUMSA ⁽¹⁾

(1) ICUMSA = International Commission for Uniform Methods of Sugar Analysis

(2) Council Regulation (EC) No 1234/2007, Annex IV, B, II

Crystal size

Crystal size for approx. 90 % of the crystals: 1,4 - 3,15 mm

Microbiological Parameters

Extra White Sugar is a dry product with very low water content. The water activity (a_w) values of dry sugar lies below the limit at which food pathogenic bacteria can grow or produce toxins. Extra White Sugar is thus microbiologically stable and does not require further precautions than Good Manufacturing Practices when stored under appropriate hygienic and dry conditions.

Microorganism or group	Sample size	Upper guidance value ⁽²⁾	Method
	g	cfu	
Mesophilic bacteria	10	200	ICUMSA ⁽¹⁾
Yeasts	10	10	ICUMSA ⁽¹⁾
Moulds	10	10	ICUMSA ⁽¹⁾

(1) ICUMSA = International Commission for Uniform Methods of Sugar Analysis.
(2) based on regular random samples

Additional Information

Labelling

The sales denomination is "sugar" or "extra white sugar" (Directive 2001/111/EC "relating to certain sugars intended for human consumption"). In the list of ingredients Extra White Sugar may be designated by the name of the category "sugar" (Regulation (EU) No 1169/2011 "on provision of food information to consumers").

Nutritional information

100 g Extra White Sugar contain (Regulation (EU) No 1169/2011):

Energy value:	1700 kJ (400 kcal)
Carbohydrates:	100 g
of which	
Sugars:	100 g
Protein:	0 g
Fat:	0 g
Saturates	0 g
Salt	0 g

Allergens

Extra White Sugar does not require allergen labelling according to Regulation (EU) No 1169/2011. Except for SO₂ the substances listed in Annex II are not used in the sugar production process. The SO₂ content is below 10 mg/kg.

GMO

Extra White Sugar does not require labelling 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 genetically modified organisms".

REACH

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

Physical and technical characteristic values

Bulk density:	800 kg/m ³ to 900 kg/m ³ (depending on particles size)
Melting point (melting range):	187°C to 189°C (depending on measurement conditions)

Sensory Characteristics

Appearance:	extra white or transparent crystals
Odour:	nearly odourless, slight typical smell
Taste:	typically and purely sweet
Relative sweetening power:	100 % (standard for sweetening power)

Storage and Stability

Recommended conditions:	temperature: >10°C relative humidity below 65 % (at 20°C)
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Extra White Sugar should be stored separate from odorous materials.

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

According to Regulation (EU) No 1169/2011, Annex X, an indication of the date of minimum durability ('best before' / 'use by' date) is not required for solid sugar.

