



## **SPECIFICATION**

**ORGANIC SUGAR** Fine 0,1 – 1, 25 mm

### **1. Product Description**

White sugar (Sucrose), produced in Switzerland from organic sugar beet (origin Germany).  
Without additives, according to Directive 2001/111/EC.

### **2. General Description**

Appearance : white colourless crystals  
Odour : characteristic, without strange smell  
Taste : pure sweet (rel. sweetness 100 %)  
Consistency : free running

### **3. Analytical Data**

Colour type :  $\leq 5$  points corresponds to Braunschweig colour type 2,5  
Colour in solution :  $\leq 6$  points corresponds to 45 ICUMSA-Units  
Ash :  $\leq 9$  points corresponds to 0,0162%  
T o t a l :  $\leq 15$  points  
Sucrose :  $> 99,70\%$  (polarization)  
Invert sugar :  $\leq 0,04\%$   
Moisture :  $\leq 0,06\%$   
Sulphur dioxide : not used  
Floc test : negativ  
Energy content : 1'700 kJ/100 g (400 kcal/100 g)  
Crystal size : 0,10 - 1,25 mm for 90% of crystal mass

### **4. Microbiology**

10 g of sugar contains: Total mes. Plate Count  $\leq 1500$   
Yeasts  $\leq 100$   
Mould  $\leq 100$   
Enterobacteriaceae neg./ 10g

### **5. Storage and Minimum Shelf life**

Stored cool and dry at least 60 month (15 - 25° C, rel. H. 40 - 65%)

### **6. Delivery options**

Aarberg & Frauenfeld  $\Rightarrow$  1'000 kg single-use big bags  
 $\Rightarrow$  25 kg sacks

This specification is **an integral part of the sale conditions of Schweizer Zucker AG.**