



Technical Product Specification - Fairtrade Organic Golden Caster Sugar

Description

Dry, free flowing, golden, fine sugar crystals. Free from visible extraneous foreign matter.

Certified Fairtrade and Organic.

Conforms to all relevant statutory requirements (UK & EU Regulations).

Legal name

Fairtrade Organic Golden Caster Sugar

Marketing name

Fairtrade Organic Golden Caster Sugar

Ingredients

Fairtrade Organic Golden Caster Sugar

Origin

Produce of Brazil

Source

Sugar cane

Chemical/Physical

| | Max | Typically |
|--------------------------------|------|-----------|
| Solution Colour (ICUMSA Units) | 450 | |
| Moisture (%) | <0.1 | |
| Particle size MA (mm) | | 0.45-0.6 |
| Lead (mg/kg) | 0.5 | |
| Arsenic (mg/kg) | 1.0 | |
| Cadmium (mg/kg) | 1.0 | |

Microbiological

| | Typically |
|--------------------------------------|--------------|
| Aerobic plate count (cfu per 10g) | <5000 |
| Yeasts and Moulds (cfu per 10g) | <500 |
| Salmonella (cfu per 25g) | Not detected |
| E.coli (cfu per gram) | Not detected |
| Staphylococcus aureus (cfu per gram) | Not detected |

Nutritional Data

| Per 100g | Typically |
|--------------------|-----------------|
| Energy | 1700kJ/400 kcal |
| Fat | 0g |
| Of Which Saturates | 0g |
| Carbohydrate | 99.8g |
| Of Which Sugars | 99.4g |
| Protein | 0g |
| Salt | 0g |

Suitable for

| | |
|-------------|-----|
| Vegetarians | Yes |
| Vegans | Yes |

Organoleptic properties

| | Typically |
|------------------------|--|
| Colour | Fine, pale golden sugar crystals with some size variability. |
| Taste and Odour | Slight caramel / buttery notes with detectable aroma characteristic of cane molasses, with no off-odours or off taste. |
| Texture | Fine, granular free flowing sugar. |

Food Allergens

| Product contains | Yes/No/MC (May contain) |
|--|-------------------------|
| Cereals containing gluten, such as wheat (including spelt and khorasan wheat), rye, barley and oats | No |
| Crustaceans, for example prawns, crabs, lobster, crayfish | No |
| Eggs | No |
| Fish | No |
| Peanuts | No |
| Soybeans | No |
| Milk (including lactose) | No |
| Nuts (i.e. almonds, hazelnuts, pistachio nuts, pecan nuts, walnuts, Brazil nuts and macadamia or Queensland nuts) | No |
| Celery (including celeriac) | No |
| Mustard | No |
| Sesame seeds | No |
| Sulphur dioxide/sulphites, if they are more than 10 milligrams per kilogram or 10 milligrams per litre in the finished product | No |
| Lupin, including lupin seeds and flour | No |

| The following are not used during any part of the manufacturing and packaging process unless marked with an X: | | | | | |
|--|--------------|--|--------------|-------------------------------------|--------------|
| | Contains (X) | | Contains (X) | | Contains (X) |
| Processing aids | | Natural flavourings | | Genetically Modified Organisms | |
| Natural colourings | | Artificial flavourings | | Products made from or made by GMO's | |
| Artificial colourings | | Nature identical flavourings | | Milk or meat from cloned animals | |
| Colours (E110, E104, E122, E129, E102 or E124) | | Flavour enhancers | | Meat | |
| Azo dyes | | Sugar alcohols (Polyols) | | Animal derivatives | |
| Gelling agents | | Hydrogenated or Partially Hydrogenated Fat | | Phenylalanine | |
| Emulsifiers | | Palm Oil from a non-sustainable source | | Enzymes | |
| Stabilisers | | Preservatives | | Nano particles | |
| Thickeners | | Antioxidants | | Seeds / seed derivatives | |
| Acidity regulators | | Flour treatment agents | | Mineral Hydrocarbons | |
| Firming agents | | Raising agents | | Caffeine | |
| Humectants | | Anti-caking agents | | Irradiated materials | |
| Sweeteners | | | | | |

Storage

Cool, dry environment, preferably between 65 to 85 %RH and at 15-20°C avoiding temperature fluctuations in excess of 5°C in any 24h period. The product should not be subject to any draughts. Avoid direct light and sources of ignition. Do not store close to substances with strong odours.

Shelf-life

In excess of 3 years if good storage practice is observed. The product does not require a best before date (refer to Regulation EC 1169 / 2011). Please refer to EU Food Information to Consumers Regulation 1169/2011 (FIR)/ EU Food Information Regulation 1169/2001 Annex X (1d) Date of Minimum Durability.