

## PERLES DE SUCRE Sugar Pearls

### DESCRIPTION

PERLES DE SUCRE (SUGAR PEARLS) are derived from the crystallization of the sucrose molecule present in sugar beet.

SUGAR PEARLS are made by crushing sugar ingots, after the sieving and polishing process they have a round, non-angular white shape and an optimal hardness which avoids friability and increases the dissolving time and the resistance during the heating.

Different sizes are available depending on final applications.

### APPLICATIONS

SUGAR PEARLS are particularly suitable for the **decoration of pastries and bakeries**, it also gives crunchiness and sweetness.

### LABELLING

SUGAR PEARLS must be mentioned under the designation of "sugar". The sugar used in the recipe must be taken in account to determine its position on the list.

### INGREDIENTS

100% Sugar

### REGULATIONS / QUALITY GUARANTEES

SUGAR PEARLS are in compliance with the European Union regulation regarding nutritional aspects and with the law:

- ▶ Regulation 834/2007/CE on products derived from **organic agriculture**, on labelling and monitoring
- ▶ 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 1881/2006 on the maximum levels for certain contaminants in foodstuffs
- ▶ Regulation 396/2005 on the maximum limits applicable to pesticide residues in or on foodstuffs

These products are conventional products, not derived from **GMOs** according to regulations 1829/2003 and 1830/2003.

These products are free of any ingredient in the form of manufactured **nanomaterials**.

These products did not undergo **irradiation** treatment.

These products do not contain any of the **allergen** products listed on the INCO EU Regulation No 1169/2011.

### CHARACTERISTICS

#### PHYSICO/CHEMICAL (Basic Sugar)

Purity	min 99.7°
Reducing sugars (glucose, fructose)	max 0.04%
SO2	max 10 mg/kg
Dry Substance	99,8% +/- 0,2

#### QUALITATIVE CRITERIA (Basic Sugar)

Total	8 UE points max
Crystal Whiteness	4 UE points max
Colour in solution	3 UE points max or 22,5 IU
Conductimetric ash	6 UE points max or 0.011%

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### GRAIN SIZE

	Indicative mean aperture (mm)	Figures by sieve	
CALIBRE 2	9.5	3% max $\geq$ 11.5 mm	10% max $\leq$ 8.0 mm
CALIBRE 4	5	5% max $\geq$ 6.5 mm	12% max $\leq$ 4.0 mm
CALIBRE 5	4.5	10% max $\geq$ 5.6 mm	10% max $\leq$ 3.2 mm
CALIBRE 6	3.5	5% max $\geq$ 5.0 mm	10% max $\leq$ 2.5 mm
CALIBRE 8	3,0	10% maxi $\geq$ 4,5 mm	10% maxi $\leq$ 2,0 mm
CALIBRE 10	2.5	5% max $\geq$ 3.4 mm	10% max $\leq$ 1.7 mm
CALIBRE 12	2.0	8% maxi $\geq$ 2,5 mm	10% maxi $\leq$ 1,4 mm
CALIBRE 14	1.4	5% maxi $\geq$ 1,7 mm	10% maxi $\leq$ 0,7 mm

### MICROBIOLOGY

Mesophilic bacteria	< 200 cfu/10g
Yeasts	< 10 cfu/10g
Moulds	< 10 cfu/10g

### 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

Packaging 10 and 25 kg, the delivery identification corresponds to the following number: **XX A SS RRR** (XX = internal product code, A = year, SS = week, RRR = Order number of pallet).

Packaging 5 kg the delivery identification corresponds to the following number: **A U 7 SS J** (A = year, U = delivery centre, 7 = invariable figure, SS = week, J = 1 Monday, 2 Tuesday ... or 0 = whole week).

### PACKAGING

#### BAG

**25 Kg net**  
**10 Kg net**  
**5 Kg net**

Pallet 900 kg net - 12 layers of 3 bags  
Pallet 900 kg net - 15 layers of 6 bags  
Pallet 720 kg net - 12 layers of 12 bags

### SHELF LIFE / DATE OF MINIMUM DURABILITY

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

### PRESERVATION & USE CONDITIONS

Crystal Sugar should be stored at a temperature of 15 to 25°C within a maximum relative humidity of 65%.

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

Pallets must not be piled up to avoid the product being crushed.

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