

TECHNICAL DATA SHEET							
GRAINS PEARL SUGAR N°10 / SUCRE GRAINS N°10							
Code SAP 110 (Ex: 6021 – 003444		GENCOD: 3174660001053				on: 03/04/95 ated: 25/01/2018 H	
Designation	Grains Pearl Sugar N10						
Description	Used for decorating cakes that need light cooking: brioches, petits fours, choux pastry puffs						
Legal Name	Sugar						
Origin	France		Shelf Life	N/A exempt from the indication of bestbefore date, according to the European Directive 2000/13, article 9.			
Ingredients	Sugar						
GMO	EC regulations 1829/2003 and 1830/2003 - Labeling GMO ingredients: no.						
Allergen declaration	Regulation EU 1169/2011 Allergens: none						
Ionization	Directive 1999/2/EC. no ionization treatment.						
Chemical and physical specifications		Coloration: European points<3 / Icumsa <22.5 Ashes: European points <6 / % <0.01% Loss on drying ≤0.4 Polarization ≥99.7g%g Invert sugar ≤0.04% SO2 ≤10ppm Cleanliness note ≤2 Sieve characteristics: mean aperture 2 to 3 mm					
Nutritional information (in g /100g)		Fat 0 Sat fat 0	Carbohydrate Sugars 100 Salt 0	Pro	ers 0	Energy for 100 g: 400 kcal – 1700 kJ	
Microbiological specifications		Mould : < 10/10g		Lea	Arsenic <0.1ppm Lead <0.2ppm Copper <0.2ppm		
Packaging		Direct: bag 10kg Overwrap:- Pallet 800 x 1200:84 bags					
Storage		must be stored avoiding fluctuations of temperature and moisture.					

The above information is provided for our customers only (and we accept no liability to any third parties) and reflect our current knowledge and experience. All products are supplied in accordance with our general terms and conditions for sale. We can accept no liability for the effects of any combinations or mixtures of the product which are not conformed to our recommendations. In using the product our customers are reminded to comply with all relevant legal, administrative and regulatory requirements and procedures relating to its use and the protection of the environment.

Printed on 25 Jan. 18