



# UN RATIONS STANDARD

DATE: 30/11/2013

## SUGAR WHITE

ED No: 02

CODE: UNSTD-COM 3158

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### 1. PRODUCT NAME

SUGAR WHITE

### PRODUCT RISK

LOW

MEDIUM

HIGH

### 2. DESCRIPTION



White sugar is purified, crystallized sucrose.

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

Sucrose

#### 3.2. OTHER PERMITTED INGREDIENTS

Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified.

### 4. PROCESSING

#### Processing

- 4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.
- 4.2. CODEX STAN 212-1999 "Codex Standard for sugars"

### 5. MICROBIOLOGICAL CRITERIA

#### FOOD SAFETY PARAMETERS

#### MAXIMUM LIMITS

- The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food;
- The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.

### 6. CHEMICAL CRITERIA

#### SAFETY PARAMETERS

#### MAXIMUM LIMITS

#### QUALITY PARAMETERS

#### MAXIMUM LIMITS

Polarisation (dry basis)

≤99.7°Z

Ash


0.05 % w/w

Moisture

0.05 % w/w

Invert sugar

< 0.04%

|  |                             |  |                  |
|--|-----------------------------|--|------------------|
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## 7. PHYSICAL CRITERIA

### PARAMETER

|                       |  |
|-----------------------|--|
| Appearance and colour | White  |
| Odour or flavour      | Appropriate to the product.                                  |
| Texture               | Crystals.  |
| Foreign matter        | The product shall be free from foreign or extraneous matter. |
| Storage               | Dry and cool   |

## 8. CONTAMINANTS

The products covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the *General Standard for Contaminants and Toxins in Food and Feed* (CODEX STAN 193-1995).

## 9. NUTRITIONAL FACTS (Approximate values per 100 g)

| NUTRIENTS     | AMOUNT PER 100 g OF PRODUCT |
|---------------|-----------------------------|
| Energy        | 387 Kcal                    |
| Carbohydrates | 100 g                       |

## 10. PACKAGING

### PARAMETER

|                               |   |
|-------------------------------|---|
| Primary packaging             | Food grade polyethylene or equivalent packing material that maintains product's both organoleptic qualities and sanitary integrity. Able to withstand the rigors of transport and handling. |
| Secondary packaging           | Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.   |
| Primary packaging net weight  | Up to 1 kg  |
| Warranty at delivery location | Not Applicable  |

## 11. LABELLING

11.1. UNSTD-GEN-02 "UN Product Labelling"

## 12. OTHER REQUIREMENTS

12.1. UNSTD-GEN-03: "UN Inspection"

12.2. UNSTD-GEN-04: "UN Certification"