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	<b>SUGAR WHITE</b>	ED No: 05
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## 1. PRODUCT NAME

SUGAR WHITE

PRODUCT RISK		
LOW	MEDIUM	HIGH

## 2. DESCRIPTION



White sugar is purified and granulated sugar, manufactured from raw sugar by the process of purification consisting broadly of affination, melting, chemical treatment, filtration, decolourisation and re-crystallisation.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Sucrose purified, crystallized

### 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.

## 5. MICROBIOLOGICAL CRITERIA

### FOOD SAFETY PARAMETERS


- 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
Sulphur dioxide and sulphites	≤ 10 mg/kg
QUALITY PARAMETERS	LIMITS
Polarisation (dry basis)	≥ 99.7 °Z
Conductivity ash	≤ 0.04 % m/m
Loss on drying	≤ 0.1 % m/m
Invert sugar	≤ 0.04 % m/m
Colour	≤ 60 ICUMSA units

## 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	White
Odour or flavour	Appropriate to the product, free from fermented, musty or undesirable odours.
Texture	Free flowing crystals.

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Foreign matter

The product shall be free from dust, impurities, or any other foreign or extraneous matter.

Storage and Transportation Temperature

15°C to 25°C

## 8. CONTAMINANTS

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

8.2 The product covered by this Standard shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum residue Limits (MRLs) for pesticides).

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

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	395 Kcal
Carbohydrates	99.5 g

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade polyethylene or equivalent recyclable/ biodegradable packing material that maintains product's organoleptic qualities and sanitary integrity. Must withstand the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigor of transport and handling.
Primary packaging net weight	1 kg to 5 Kg
Warranty at delivery location	Minimum 4 months

## 11. LABELLING

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

## 12. OTHER REQUIREMENTS

12.1. CODEX STAN 212-1999 "Codex Standard for sugars"

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

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