

Powdered sugar with anticaking additives - specifications

Name	Powdered sugar with anticaking additives								
Product description	Powdered sugar with anticaking additives contains mainly sucrose at the minimal quantity of 99.7 %, and belongs to a group of natural sweeteners. Colour: white, taste: sweet. Powdered sugar with anti-clotting additives is a loose mixture of finely ground sugar crystals.								
Basic input materials	White granulated sugar; Anticaking agent E 551- silica - max.admixture 0.5 %								
Composition	Components: Powdered sugar, anticaking agent number E551								
Basic characteristics of the technological processes	White granulated sugar is milled and sorted on sieves. Powdered sugar is stored in silos and before packing the content of the silo is treated with anticaking admixture (silica) at the maximum rate 0.5%; the mixture is then homogenised and discharged to packaging.								
Sensory requirements	Colour–Appearance: white, alt. with minor colour imbuement, no stains, specks or foreign impurities; Taste – Odour: sweet and odourless, without any foreign taste or odour; Texture: finely ground crystals, not tacky if touched, without lumps; Solution appearance: clear or only slightly opalescent;								
Physical and chemical limiting values stipulated in Regulation No.76/2003 Coll.: Natural sweeteners	Sucrose (polarograh)		minimum	99.7 %		by weight			
	Invert sugar		maximum	0,10 %		by weight			
	Drying loss		maximum	0.20 %		by weight			
Sorting by the size of grains -- the fractions rates in % by weight:									
Sieves	2,00 mm	1,00 mm	0,80 mm	0,63 mm	0,4 mm	0,315 mm	0,160 mm	sifting	
Regulation				Max. 5 %		Minimum 95 %			
Microbiological requirements	EU Commission Regulation EC 2073/2005 on Food microbiological criteria as amended, Chapter 1. Food safety criteria: Under normal conditions, the regular examination stipulated in the related criterion is not useful with food specified for direct consumption of sugar.								
Chemical requirement for limiting the health threat of food.	Gov. Regulation No. 305/2004 Coll., as amended, stipulating contaminants and toxicologically relevant substances, does not impose any permissible limits specifically for sugar. Similarly in EC regulations: EU 1881/2006 imposing maximum limits of some contaminants for foodstuffs. Gov. Regulation No. 4/2008 Coll., as amended, listing the allowed								

	additives and auxiliary admixtures and the conditions for their use in the food production, limits the maximum amount of sulphur dioxide at the limit 10 mg/kg and E551 maximum limit 10000 mg/kg.
Packaging (including specifications of the applied wrapping materials)	1) 0.5kg, 1kg, 2kg (paper bag with or without a polyethylene lining) wrapped up into 10kg packs with plastic foil. 2) 15kg – open paper bags;
Product distribution	The allowed means of transport must comply with the hygiene requirements on food transportation as stipulated in the Act No.110/97 Coll., as amended, – valid for packaged foodstuffs.
Storing conditions	Storage conditions in compliance with Gov. Regulation 76/2003Coll., as amended, - for natural sweeteners. Powdered sugar with anticaking additives must be kept at the maximum ambient temperature 30° C and maximum relative air humidity 65 %.
Minimal durability	Durability is not limited within the allowed storing conditions.
Allergens	There are no allergic substances in the product. It contains only traces of SO ₂ , - well below the 10mg/kg limit.
GMO	The product is not made of a genetically modified raw material.
Packaging materials	PAP – the material complies with the Parliament and EU Council Resolution 1935/2004