



SUGAR STICKS

Characteristics

COMPOSITION

Sucrose.

GENERAL CHARACTERISTICS

Average size crystals, dry, white in color, odorless, soluble in water and sweet to the taste.

TECHNICAL CHARACTERISTICS

PHYSICOCHEMICAL

- Polarisation: ≥ 99.7 °Z
- Inverted sugar content: $\leq 0.04\%$ by weight
- Loss on drying: $\leq 0.06\%$ by weight
- Color index: ≤ 60 ICUMSA units
- Color type: ≤ 9 points
- Granularity
Average aperture: 0.4 a 0.7 mm
Coefficient of variation: ≤ 40

MICROBIOLOGICAL

- Total mesophyll bacteria: ≤ 200 per 10 g
- Yeasts: ≤ 10 per 10 g
- Moulds: ≤ 10 per 10 g
- Coagulase-Positive Staphylococcus: None in 20 g
- Coliforms: Not present in 20 g
- *Salmonella*: Not present in 25 g

MICROCONSTITUENTS

- Copper: ≤ 2 mg/kg
- Lead: ≤ 0.02 mg/kg
- Arsenic: ≤ 0.02 mg/kg
- Sulphites: ≤ 3 mg/kg as SO₂

NUTRITIONAL INFORMATION per 100 g

- Carbohydrate: ≥ 99.7 g
- Energy: approx. 387 kcal

ALLERGENS

- Does not contain.

PACKAGING

Individual - Polyethylene and paper sachet containing 5 g of the product.

Shipping Box - Corrugated cardboard box.

Useful Information

STORAGE

Keep in a cool dry place.

PACKAGING	CODE	UNITS	BARCODE	SIZE (LxWxH)	WEIGHT (NET WT GW)
Individual	-	-	-	-	5 g -
Shipping Box	403815	1600	5601487300055	39 x 24 x 19 cm	8 kg 8.5 kg
PALLET	UNITS	SEMITRAILER	CONTAINER		
1200 x 1000 mm	60	60 x 22 = 1320	60 x 11 = 660		