


TORRIÉ


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

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 | - | - | 39 x 24 x 19 cm | 8 kg 8.5 kg |

| PALLET | UNITS | SEMITRAILER | CONTAINER |
|---------------|-------|----------------|---------------|
| 800 x 1200 mm | 45 | 45 x 33 = 1485 | 45 x 11 = 495 |