

## Product Specification

### Extra Fine Granulated Vending Sugar (TLX)

Revision Date: 19<sup>th</sup> June 2020

Specification Number: T-TLX

Revision Number: 10.0

**Alternative Names:** White sugar, vending sugar, TLX.

#### Product Description

A fine white free flowing crystalline sugar that is refined from raw cane sugar. Has tight colour specification with a consistent crystal size. This sugar is manufactured under Global Food Safety Initiative Standards and complies with the latest European Pharmacopoeia (EP), Japanese Pharmacopoeia (JP) and United States Pharmacopoeia (USP) monographs, but is not Pharmacopoeia certified.\* Extra Fine Granulated Sugar adds sweetness and texture without any other colour or flavour. Commonly used in baking to produce fine, close textured products. In dry mixes, disperses more evenly and with less stratification, than larger-grained white sugars. Quick dissolving.

**Ingredient Declaration:** White sugar, sugar**Botanical Source of sugar:** Sugar cane

#### Chemical and Physical Characteristics

Sucrose	99.9% min.
Invert	0.04% max.
Loss on drying	0.06% max.
Ash	0.015% max.
Colour	35 IU max.
CV	40% max.
MA	0.34 - 0.42mm.
Insoluble residue	10 mg/kg max
Black Specs	4 specs/kg max.

#### Microbiological Characteristics

Mesophilic bacteria/g	20 cfu max.
Yeasts/g	1 cfu max.
Moulds/g	1 cfu max.
Salmonellae	Not detected in 25g.
E. Coli	Not detected in 1g.
Staph Aureus	Not detected in 1g.

\* This sugar is not Pharmacopoeia certified but we conduct testing once a year against the latest EP, JP and USP monographs and, based on this annual testing, it is compliant with these monographs. We cannot provide Pharmacopoeia certification for this sugar generally, nor Pharmacopoeia certificates for individual batches of the sugar. Refer to the latest EP, JP and USP monograph for specific requirements. Please also see our "Pharmacopoeia Status" document, for further information.

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### Food Safety

Sulphur dioxide (SO <sub>2</sub> )	1 mg/kg max.
Lead	0.1 mg/kg max.
Arsenic	0.1 mg/kg max.
Copper	1 mg/kg max.
Iron	10 mg/kg max.

**Packaging:** The product is available in bulk, FIBC, 25kg and 2kg, 350g.

**Shelf Life:** Cane sugar will remain in good condition if stored in a cool, dry place, however, to reduce problems with the sugar lumping, we suggest use within 6 months from delivery.

**Storage Conditions:** Bulk products should be stored in an enclosed, dedicated silo, lagged and suitably protected and vented against the risk of explosion and damage.

Packed products should be stored in dry, ambient conditions, avoiding extremes of temperature and humidity.

**Allergen Status:** This product is Allergen free as defined by European Regulation (EU) 1169/2011 and European Commission Regulation (EC) 41/2009 (Gluten  $\leq$  20ppm).

**GMO Status:** This product is not derived from a genetically modified crop and does not contain GM materials as defined by European Commission Regulations (EC) 1829/2003 and (EC) 1830/2003.

**Country of Origin:** Produced in the UK from raw cane sugar sourced from a range of non-UK countries.

**Fair Trade:** This product is available as Fair Trade.

**Religious certification:** Kosher Pareve (Passover), Halal.

### Mandatory Nutritional Information (per 100g)\*

Energy (KJ)	1700
Energy (kcal)	400
Fat (g)	0
of which saturates	0
Carbohydrate (g)	100
of which Sugars	100
Protein (g)	0
Salt** (g)	0.01

\*\*salt content is exclusively due to the presence of naturally occurring sodium

### Additional Nutritional Information (per 100g)\*

Fibre (g)	0
Sodium (mg)	5

\*Reference regarding nutrition data: Nutrient values from sugar industry standard data and McCance and Widdowson 8th Edition. Energy values are calculated from these figures.