

Caster Sugar

Alternative names: white sugar

Product Description

A fine white free flowing crystalline sugar that is produced to a tight colour specification with a consistent crystal size. Meets BP, EP & USP Standards, but it is not certified. Caster Sugar adds sweetness and texture without any other colour or flavour. It is the most commonly used sugar in professional kitchens for baking to produce fine, close textured products. In dry mixes, it 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.
Size Retained on 0.6mm sieve	3% max.
CV	40% max.
MA	0.27 - 0.34mm.

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.

Food Safety

Sulphur dioxide (SO ₂)	1 mg/kg max.
Lead	0.1 mg/kg max.
Arsenic	0.1 mg/kg max.
Copper	1 mg/kg max.

Packaging

The product is available in FIBC, 25kg, 12.5kg drum, 10kg bag, 5kg bag, paper drum, 2kg bag, 1kg bag and 500g bag.

Issued by: E. Akerman



Approved by: P. Davidson



Product Specification

Shelf Life

Crystalline products remain wholesome indefinitely under optimum storage conditions; however to reduce problems with sugar lumping, we suggest use within 6 months.

For retailer and industrial packed products these do not carry a printed shelf life on the pack, however in instances where a shelf life is require three years should be given.

Storage Conditions

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

Allergen Status: This product is Allergen free as defined by European Commission Directives 2000/13/EC, 2007/68/EC and European Commission Regulation 2009/41/EC (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 2003/1829/EC and 2003/1830/EC.

Country of Origin: The product is refined in the UK from raw sugar sourced from a variety of countries (list available).

Fair Trade: This product is available as Fair Trade.

Religious certification: Kosher Pareve (Passover), Halal.

Additional Information: Complies with BP/EP/USNF Specification.

Mandatory Nutritional Information (per 100g)*

Energy (KJ)	1,700
Energy (Kcal)	400
Fat (g)	0
of which saturates	0
Carbohydrate (g)	100
of which Sugars	100
Protein (g)	0
Salt** (g)	0.013

***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.*

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