



PRODUCT FORMULATION SYSTEM

Document No.: RCS-SS-062

Revision No.: 9

Document Status: Current - 11/May/2017

Owner:
ISO_OWNER_SSC_CUSTOMERSPECBILL

Document Category: Silver Spoon\Central Office\Product Formulation and Specifications\Billingtons\Customer Specifications

Title: Billingtons - Golden Caster Sugar

PRODUCT SPECIFICATION

Legal name

Golden Caster Sugar

Description

Dry, free flowing small sugar crystals; free from visible extraneous matter and with a uniform visual appearance.

Conforms to all relevant statutory requirements (UK & EU Regulations)

Source: Cane sugar

Ingredients

Golden Caster Sugar

Allergen Advice

None

Warning/Advice

None

Country of Origin

Produce of Mauritius

Weight

Various retail / industrial pack sizes available.

Organoleptic properties

Visual Appearance	Dry, free flowing small sugar crystals.
Colour	Light / golden brown

Taste and Odour	Sweet with subtle buttery / caramel notes.
Texture	Free flowing sugar crystals.

Key Parameters		
Chemical / physical analysis	Range	Method
Mean aperture (mm)	0.35 - 0.6	Sieve analysis
Solution colour (ICUMSA units)	400 – 1200	10% sugar solution, 0.45 µm membrane filtration, absorbance at 420nm
moisture (%)	<0.1	OHAUS moisture meter.
Sulphur dioxide (mg/kg)	< 10	Alkaline solution with bleached rosaniline and formaldehyde, absorbance at 570 nm
Molassed agglomerates	<10 particles per 100g	Visual inspection
Heavy metals (ppm)		
• Lead	< 0.5	Atomic absorption spectrophotometer
• Arsenic	< 1.0	
• Cadmium	<1.0	

Microbiological analysis (Using standard microbiological methods)	
Micro-organism	Typically
<i>Total Viable Count (CFU per gram)</i>	Less than 1000
<i>Yeasts and Moulds (CFU per gram)</i>	Less than 100
<i>Salmonella (CFU per 25g)</i>	Not detected
<i>E. coli (CFU per gram)</i>	Not detected
<i>Staphylococcus aureus (CFU per gram)</i>	Not detected

Nutrition Data		
	Typically 100g provides:	Source of data
Energy (kJ)	1700	Analysis
Energy (kcal)	399	
Fat (g)	0	
of which saturates (g)	0	
Carbohydrate (g)	99.8	
of which sugars (g)	99.8	
Protein (g)	0	
Salt (2.5 x sodium) (g)	0.17	

Food Allergens	Yes/No/MC (May)
-----------------------	------------------------

Product contains?	contain)
Peanuts and products thereof	No
Nuts i.e. Almond, Hazelnut, Walnut, Cashew, Pecan Nut, Brazil Nut, Pistachio Nut, Macadamia Nut and Queensland Nut and products thereof	No
Sesame seed and products thereof	No
Milk (including lactose) and products thereof	No
Egg and products thereof	No
Fish and products thereof	No
Crustaceans and products thereof	No
Soya and products thereof	No
Cereals containing gluten, i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains and products thereof	No
Celery and products thereof	No
Sulphur dioxide and sulphites at levels above 10mg/kg or 10mg/litre expressed as SO ₂ and products thereof	No
Mustard and products thereof	No
Lupin and products thereof	No
Molluscs and products thereof	No

The following are not used during any part of the manufacturing and packaging process unless marked with an X:					
	Contains (X)		Contains (X)		Contains (X)
Processing aids		Natural flavourings		Genetically Modified Organisms	
Natural colourings		Artificial flavourings		Products made from or made by GMO's	
Artificial colourings		Nature identical flavourings		Milk or meat from cloned animals	
Colours (E110, E104, E122, E129, E102 or E124)		Flavour enhancers		Meat	
Azo dyes		Sugar alcohols (Polyols)		Animal derivatives	
Gelling agents		Hydrogenated or Partially Hydrogenated Fat		Phenylalanine	
Emulsifiers		Palm Oil from a non-sustainable source		Enzymes	
Stabilisers		Preservatives		Nano particles	
Thickeners		Antioxidants		Seeds / seed derivatives	
Acidity regulators		Flour treatment agents		Mineral Hydrocarbons	
Firming agents		Raising agents		Caffeine	
Humectants		Anti-caking agents		Irradiated materials	
Sweeteners					

Suitable for:	
Vegetarians	Yes
Vegans	Yes

Storage

Dry conditions of below 65% relative humidity and at 10-20°C avoiding temperature fluctuations in excess of 5°C in any 24 hour period. The product must be stored away from substances with strong odours and it should not be subjected to draughty conditions, direct light or sources of ignition.

Usage instructions

Use as desired in all baking / cooking / beverage applications.

Shelf-life

In excess of 3 years if good storage practice is observed. The product does not require a best before date (refer to Food Labelling Regulations 1996, Section 22).