

## Icing Sugar (with TCP)

**Alternative names:** TL Icing Sugar

### Product Description

A free flowing blend of our finest white powdered sugar and an anti-caking agent (tri calcium phosphite). Icing Sugar sets when mixed with liquid to form a glaze. It is a staple of professional kitchens, where it is used as a decorative coating on baked goods such as cakes and buns. It can also be used for decorative dusting.

**Ingredient Declaration:** Sugar, Anti-caking agent: E341 or sugar, anti-caking agent: tricalcium phosphate.

**Botanical Source of sugar:** sugar cane

### Chemical and Physical Characteristics

Sucrose	98.5% min.
Invert	0.04% max.
Colour	45 IU max.
Size* On 0.150mm sieve	0.5% max.
On 0.106mm sieve	5% max.
On 0.060mm sieve	17% max (cum.).
Target MA	Typically 20 – 25 micron.
Tricalcium Phosphate	0.7 - 1.2%.

\*Assay by Sympatec laser-sizing method

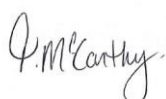
### Microbiological Characteristics

Mesophilic bacteria/g	40 cfu max.
Yeasts/g	2 cfu max.
Moulds/g	2 cfu max.
Salmonellae	Not detected in 25g.
E. Coli	Not detected in 1g.
Staph Aureus	Not detected in 1g.

### 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.

Issued by: T. McCarthy



Approved by: I. Jaques



# Product Specification



## Packaging

The product is available in 25kg.

## Shelf Life

Milled sugar products remain wholesome indefinitely under optimum storage conditions; however, to reduce problems with the sugar lumping, we suggest use within 2 months and avoid double stacking pallets. Sugar, especially milled sugars, can absorb odours so should not be stored next to products with strong odours.

## Storage Conditions

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 (Non - Passover), Halal.

**Additional Information:** Contains anti caking agent tricalcium phosphate E341.

## Mandatory Nutritional Information (per 100g)

Energy (KJ)	1,683
Energy (Kcal)	396
Fat (g)	0
of which saturates	0
Carbohydrate (g)	99.0
of which Sugars	99.0
Protein (g)	0
Salt* (g)	<0.04

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

Issued by: T. McCarthy

Handwritten signature of T. McCarthy in black ink.

Approved by: I. Jaques

Handwritten signature of I. Jaques in black ink, enclosed in a rectangular box.

# Product Specification

---



## Additional Nutritional Information (per 100g)

Water (g)	0.05
Fibre (g)	0
Sodium (mg)	15.0
Vitamins	0

Issued by: T. McCarthy

A handwritten signature in black ink, appearing to read "T. McCarthy".

Approved by: I. Jaques

A handwritten signature in black ink, appearing to read "I. Jaques".