

## White Icing Sugar with potato starch (SLS)

### Product Description

White Icing Sugar with potato starch is made from white sugar by grinding; it contains potato starch as anticaking agent.

### Labelling

The sales denomination is: "Icing Sugar"

The product contains the following ingredients: sugar and potato starch.

### Sensory Characteristics

|            |                 |
|------------|-----------------|
| Appearance | White powder    |
| Odour      | Product-typical |
| Taste      | Product-typical |

### Physical and Chemical Parameters

| Parameter                 | Guidance values | Methods               |
|---------------------------|-----------------|-----------------------|
| Moisture (%)              | Max. 0.5        | ICUMSA <sup>(1)</sup> |
| Composition of dry matter |                 |                       |
| – Saccharose (%)          | 97 ± 1          | Calculated            |
| – Starch (%)              | 3 ± 1           | ICUMSA                |

<sup>(1)</sup> ICUMSA = International Commission for Uniform Methods of Sugar Analysis

## Particle Size

| Product  | Particle size for at least 80 % (w/w) of the icing sugar | Method          |
|----------|--|-----------------|
| Standard | < 0.100 mm   | Air jet sieving |

## Microbiological Parameters

| Parameter                   | Upper guidance value | Method                |
|-----------------------------|----------------------|-----------------------|
| Mesophilic aerobic bacteria | 200 cfu/1 g          | ICUMSA <sup>(1)</sup> |
| Yeasts                      | 10 cfu/1 g           | ICUMSA <sup>(1)</sup> |
| Moulds                      | 10 cfu/1 g           | ICUMSA <sup>(1)</sup> |

<sup>(1)</sup> ICUMSA = International Commission for Uniform Methods of Sugar Analysis

## Storage and Stability

|                    |   |
|--------------------|---|
| Storage conditions | Temperature 20 °C ± 5 °C<br>Relative humidity < 65 %<br>Store separately from smelling materials  |
| Storage period     | Under the above mentioned conditions Icing Sugar with potato starch retains its specific properties and can be stored for a virtually unlimited time. |

## Nutrition Declaration

according to Regulation (EU) No 1169/2011 per 100 g

|                    |            |           |
|--------------------|------------|-----------|
| Energy value       | 1700 (400) | kJ (kcal) |
| Fat                | 0          | g         |
| of which saturates | 0          | g         |
| Carbohydrates      | 100        | g         |
| of which sugars    | 97         | g         |
| Protein            | 0          | g         |
| Salt               | 0          | g         |



## Additional Aspects

|                 |   |
|-----------------|---|
| General         | <p>The product complies with applicable European food law, particularly the Regulations (EC) No 178/2002 <i>“laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety”</i> and (EC) No 852/2004 <i>“on the hygiene of foodstuffs”</i>.</p> <p>The sugar used for the manufacturing of Icing Sugar is compliant with requirements for white sugar as laid down in Council Directive 2001/111/EC <i>“relating to certain sugars intended for human consumption”</i>. The used potato starch has food-grade quality.</p> <p>The implemented Food Safety Management System corresponds to a GFSI-equivalent scheme. Certificates are available on request.</p> |
| Special diets   | <p>The product is made from agricultural raw material. No processing aids derived from animals are used. Therefore the product can be regarded as suitable for vegetarians and vegans.</p> <p>Additionally the product is Kosher and Halal certified. Certificates are available upon request.</p>  |
| Allergens       | <p>An allergen labelling according to Regulation (EU) No 1169/2011 <i>“on the provision of food information to consumers”</i> is not required. Except SO<sub>2</sub> no substances listed in Annex II are used in the sugar production process. The SO<sub>2</sub> content of the product is below 10 mg/kg.</p>  |
| GMO             | <p>The product does not require labelling according to Regulation (EC) No 1829/2003 <i>“on genetically modified food and feed”</i> and Regulation (EC) No 1830/2003 <i>“concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms”</i>.</p>   |
| Nano technology | <p>Based on the definition of Regulation (EU) No 1169/2011 <i>“on the provision of food information to consumers”</i> the product is not an engineered nanomaterial.</p>  |



|                                     |   |
|-------------------------------------|---|
| Contaminants/<br>Pesticide residues | Compliance with Regulation (EU) 2023/915 <i>“on maximum levels for certain contaminants in food and repealing Regulation (EC) No 1881/2006”</i> and Regulation (EC) No 396/2005 <i>“on maximum residue levels of pesticides in or on food and feed of plant and animal origin”</i> is guaranteed for this product.  |
| Ionization/Irradiation              | This product is not subject to ionization/irradiation covered by Directive 1999/2/EC <i>“concerning foods and food ingredients treated with ionising radiation”</i> resp. Directive 1999/3/EC <i>“on the establishment of a Community list of foods and food ingredients treated with ionising radiation”</i> .   |
| Packaging material                  | The packaging material complies with Regulation (EC) No 1935/2004 <i>“on materials and articles intended to come into contact with food”</i> and Regulation (EU) No 10/2011 <i>“on plastic materials and articles intended to come into contact with food”</i> .  |
| Trading units                       | In general, deliveries are possible in industrial bags. Details can be provided on request.   |
| Safety precautions                  | Mixtures of sugar dust and air can form an explosive atmosphere.  |
| REACH                               | Sucrose (EINECS NO: 200-334-9, CAS No: 57-50-1) and starch (EINECS NO: 232-679-6, CAS No: 9005-25-8) are explicitly mentioned in Annex IV <i>“Exemptions from the obligation to register in accordance with article 2 (7)(a)”</i> of Regulation (EC) No 1907/2006 <i>“concerning the Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH), establishing a European Chemicals Agency”</i> . Therefore a registration is not necessary. |
| Customs Tariff Number               | 1701 9990   |