

TECHNICAL DATA SHEET

SUCRE NEIGE NON-MELTING POWDERED SUGAR
DDJ16

Designation	Grains Pearl Sugar N10			
Description	Used for decorating cakes that need light cooking: brioches, petits fours, choux pastry puffs...			
Legal Name	Sugar			
Origin	France	Shelf Life	N/A exempt from the indication of bestbefore date, according to the European Directive 2000/13, article 9.	
Ingredients	Sugar			
GMO	EC regulations 1829/2003 and 1830/2003 - <i>Labeling GMO ingredients: no.</i>			
Allergen declaration	Regulation EU 1169/2011 <i>Allergens : none</i>			
Ionization	Directive 1999/2/EC. <i>no ionization treatment.</i>			
Chemical and physical specifications	Coloration: European points<3 / Icumsa <22.5 Ashes : European points <6 / % <0.01% Loss on drying ≤0.4 Polarization ≥99.7g%g Invert sugar ≤0.04% SO2 ≤10ppm Cleanliness note ≤2 Sieve characteristics : mean aperture 2 to 3 mm			
Nutritional information (in g /100g)	Fat 0 Sat fat 0	Carbohydrate 100 Sugars 100 Salt 0	Proteins 0 Fibers 0	Energy for 100 g : 400 kcal – 1700 kJ
Microbiological specifications	Total plate count : <200/10g Yeast : < 10/10g Mould : < 10/10g		Arsenic <0.1ppm Lead <0.2ppm Copper <0.2ppm	
Storage	Must be stored avoiding fluctuations of temperature and moisture. Dry and cool, 18 - 25°C - RH 65% max			

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