



UN RATIONS STANDARD

DATE: 30/08/2018

SUGAR ICING SUGAR

ED No: 02

CODE: UNSTD-COM 3157

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1. PRODUCT NAME

SUGAR ICING SUGAR

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Finely pulverized white sugar with or without the addition of an anticaking agent.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Sucrose

3.2. OTHER PERMITTED INGREDIENTS

Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified.

4. PROCESSING

Processing

4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS

MAXIMUM LIMITS

- The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food;
- The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.

6. CHEMICAL CRITERIA

SAFETY PARAMETERS

MAXIMUM LIMITS

QUALITY PARAMETERS

MAXIMUM LIMITS

Invert sugar contents

≤0.04

Anticaking agent

1.5% m/m

Starch

Up to 5% added if no anticaking agent is used

7. PHYSICAL CRITERIA

PARAMETER



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Appearance and colour	White.
Odour or flavour	Appropriate to the product.
Texture	Powder.
Foreign matter	The product shall be free from foreign or extraneous matter.
Storage and transportation	Ambient temperature

8. CONTAMINANTS

The products covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the *General Standard for Contaminants and Toxins in Food and Feed* (CODEX STAN 193-1995).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	389 Kcal
Carbohydrates	99.6 g

10. PACKAGING

PARAMETER	
Primary packaging	Food grade polyethylene or equivalent recyclable/biodegradable packing material that maintains the product's organoleptic qualities and sanitary integrity. Able to withstand the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigor of transport and handling.
Primary packaging net weight	500 g to 1 kg
Warranty at delivery location	4 months

11. LABELLING

11.1. UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

12.1. CODEX STAN 212-1999 "Codex Standard for sugars"

12.2. UNSTD-GEN-03: "UN Inspection"

12.3. UNSTD-GEN-04: "UN Certification"