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|----------------------------------------------------------------------------------|-----------------------------|------------------|
|  | <b>UN RATIONS STANDARD</b>  | DATE: 30/10/2011 |
|                                                                                  | <b>SUGAR ICING SUGAR</b>    | ED No: 01        |
|                                                                                  | <b>CODE: UNSTD-COM 3157</b> | Page: 1 of 2     |

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

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 |

|                                                                                  |                             |                  |
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## 7. PHYSICAL CRITERIA

### PARAMETER

|                       |                                                              |
|-----------------------|--------------------------------------------------------------|
| 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               | Dry and cool                                                 |

## 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 packing material that maintains product's both organoleptic qualities and sanitary integrity. Able to withstand the rigors of transport and handling. |
| Secondary packaging           | Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.                                                       |
| Primary packaging net weight  | Up to 1 kg                                                                                                                                                                                  |
| Warranty at delivery location | 4 months                                                                                                                                                                                    |

## 11. LABELLING

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

## 12. OTHER REQUIREMENTS

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

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