

Technical Specification: MC 4100 – GRANULATED SUGAR STANDARD –

10 x 1kg

General Information

Code	4100
Description	Purified, crystalline sucrose (White sugar according Council Directive 2001/111/EC)
Origin	The Netherlands
Shelf Life	3 years is printed on the bags. But, according to Regulation (EU) No 1169/2011 an indication of the date of minimum durability is not required for solid sugar. Under the below-mentioned storage conditions, the shelf life of granulated sugar is practically unlimited.
Brand	Sukero
Packaging & weight	10 x 1kg paper bags wrapped in paper bag
Colli per pallet	96
EAN-article	8710437001403
EAN-colli	8710437051910

Organoleptic Parameters

Consistency	Free-flowing
Colour	Clear/white
Form	Crystalline
Flavour	Sweet
Odour	Typical of sugar

Ingredient List

Sugar 100%

Product Specific Information

Saccharose	>99.9%
Moisture content	<0.05%
Invert sugar	<0.04%
Ash content	<0.014%
Sulphur dioxide	<7 mg/kg
Insoluble particles	<8 mg/kg

Microbiology (at production)

Mesophilic bacteria	<200 cfu/10g
Moulds	<10 cfu/10g
Yeasts	<10 cfu/10g
Salmonella	Absent in 25g

Nutritional Values

Average NV	Per 100gr
Energy	1700 kJ / 400 kcal
Fat	0g
Of which saturated	0g
Carbohydrates	100 g
Of which sugars	100 g
Protein	0 g
Salt	0 g

The nutritional values above can vary from the labels.

Intolerance Data

Ingredients and derivates causing hypersensitivity according to EU legislation.	Used in the product (incl. as carrier for additives, carry over additives, processing aid).			Able to cross contaminate the product?	
	Yes	No	?	Yes	No
Cereals containing gluten and products thereof (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains)		X			X
Crustaceans and products thereof		X			X
Eggs and products thereof		X			X
Fish and products thereof		X			X
Peanuts and products thereof (inc. oil)		X			X
Soybeans and products thereof (inc. lecithin)		X			X
Milk and products thereof (inc. lactose)		X			X
Nuts and products thereof (incl. oil)					
- Hazelnut		X			X
- Walnut		X			X
- Almond		X			X
- Cashew		X			X
- Pecan nut		X			X
- Brazil nut		X			X
- Pistachio nut		X			X
- Macadamia nut		X			X
Celery and products thereof		X			X
Mustard and products thereof		X			X
Sesame and products thereof (inc. oil)		X			X
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l expressed as SO ₂		X			X
Lupine and products thereof		X			X
Molluscs and products thereof		X			X

Storage Conditions

Keep dry between 10 and 30°C. Temperature fluctuations > 10°C should be avoided.

The product must be stored in a closed and clean area. Condensation should be avoided.

We recommend to use the 'First In, First Out' stock management principle and preferably the pallets should not be stacked.

Legal Information

The supplier hereby declares that all products delivered to Markelbach & Corne comply with all relevant European and Belgian legislation, as for instance:

Contaminants: EC/2023/915 (and amendments): setting maximum levels for certain contaminants in foodstuffs.

Material and articles coming into contact with food: EC/1935/2004, EC/2023/2006 and EC/10/2011 (and amendments).

Food information and allergens: EC/1169/2011 and amendments

Pesticide residues: EC/396/2005, 2007/7/EC, 86/362/EC, 90/642/EC and their amendments.

Coating materials: BPA and others EC/1895/2005 of 18 November 2005 on the restriction of use of certain epoxy derivatives in materials and articles intended to come into contact with food.

Radioactive contamination of food and feed: regulations EC/2016/52, EC/2016/6 EC/733/2008.

GMO declaration :

The representative from Markelbach & Corne N.V. declares and certifies that this product is GMO free and is thus not included within the application of the scope of EC 1829/2003, regarding genetically modified foods and animal feed, nor of EC 1830/2003, regarding traceability and labelling of GMO and traceability of products derived from genetically modified foods.

Declaration of Non-Ionisation & Non-Irradiation:

The undersigned, declares and certifies that this product has not been radiated or is not treated in any way by Ionising rays cfr. ionisation EC/1169/2011 , EC/2+3/1999 & Irradiation EC/6/2016.

Validation

(Electronically) Created by:	(Electronically) Validated by:
QO Quality	Quality department
Date: 11/12/2023	Date: 11/12/2023
Version Number	V12.2023