

PRODUCT INFORMATION CONFIDENTIAL

SUPPLIER:

Britannia Superfine Ltd
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Polegate
East Sussex
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www.britannia-superfine.com

PRODUCT NAME: BRITANNIA ICING SUGAR

A white milled sugar with anti-caking agent.

Available product formats:

Product Code	Description	Packaging Format
BR-210	3kg packed into food grade Ziplock bags	Pouch Bag, 4 bags per outer case/box (4x3kg)
BR-211	25kg packed into food grade easy open paper sacks	Britannia, Sugar International, non-printed, or brand, cotton stitched or glued, 2-ply paper sack

INGREDIENTS	% BREAKDOWN	COUNTRY OF ORIGIN
Sugar	98.5 min.	Belgium / Finland / France / Germany / Italy / Netherlands / Poland / United Kingdom / ACP Countries*
Anti-Caking Agent, E341 (iii) Tri Calcium Phosphate	0.5-1.5	EU

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*Current list of ACP countries available on request.

ALLERGENS

None.

NOTES

- Source of Suppliers: These may change from time to time in line with price and/or Quality Constraint.
- All processes and procedures are carried out under hygienic conditions and in accordance with good manufacturing practices.
- The product shall comply with the Food Safety Act 1990, Trades Description Acts, Weights and Measures Acts where appropriate and any other relevant UK or EU Legislation.
- Mineral Hydrocarbons are not used as a processing aid or additive.

RECOMMENDED STORAGE

Store in cool dry conditions, away from sources of heat and odorous materials.

Temperature between 15 to 25°C, Relative Humidity <65%. Avoid rapid changes in temperature.

We would recommend product is used within 12 months from date of manufacture.

QUALITY PARAMETERS

DESCRIPTION	RANGE/LIMIT	FREQUENCY OF CHECK
Flavour	Bland Sweet flavour	per batch
Colour	White	per batch
Metal Detection – Pouch bag	2.0mm Ferrous	
	2.5mm Non Ferrous	per bag
	3.0 Stainless Steel	
Metal Detection – 25kg	3.0mm Ferrous	
	4.0mm Non Ferrous	per bag
	4.7mm Stainless Steel	

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TYPICAL CHEMICAL CHARACTERISTICS

PARAMETER		COMPOSITIONAL TARGET		
Sucrose		98.5% min		
Colour		45 IU max		
Invert		0.04% max		
Size	On 0.150 mm sieve	0.5% max		
	On 0.106 mm sieve	5% max		
	On 0.060 mm sieve	17% max (cum.)		
Target MA		Typically, 20-25 micron		
SO2		<10mg/kg		

MICROBIOLOGICAL RESULTS

PARAMETER	TYPICAL (cfu/g)
Mesophilic Bacteria/g	<200
Yeast/g	<20
Moulds/g	<20
Salmonella	Not detected in 25g

NUTRITIONAL INFORMATION: (NUTRICALC)

PARAMETER	TYPICAL VALUES PER 100 G		
Energy	1683kJ / 396kcal		
Fat	0.0		
Of which saturated fat	0.0		
Carbohydrate	99.9		
Of which sugars	99.9		
Protein	0.0		
Salt	<0.04		

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ENVIRONMENTAL CONTROLS

- Upon receipt of raw materials these are checked, tested as required and must conform to specification and be free from pest ingress before being allowed into our premises.
- All aspects of the manufacturing areas are subject to microbiological testing. This includes the finished products and swab testing of machinery, contact surfaces and staff.
- Microbiological samples are sent regularly to an external UKAS accredited laboratory.
- A pest control company is employed to ensure that the site is protected from rodents, insects and other common pests.

DIETARY & INTOLERANCE INFORMATION

THIS PRODUCT IS SUITABLE FOR	YES	NO
OVO-LACTO VEGETARIANS	YES	
VEGANS	YES	
COELIACS	YES	
LACTOSE INTOLERANTS	YES	
KOSHER	YES (not	
	certificated)	
HALAL	YES (not	
	certificated)	

DOES THE PRODUCT CONTAIN	YES	NO	COMMENTS
MRM / MSM (Mechanically		NO	
Recovered / Separated Meat)			
MILK / DAIRY PRODUCTS or		NO	
DERIVATIVES			
ANIMAL PRODUCTS		NO	
(excluding milk / dairy products)			
GELATIN		NO	
BEEF / BEEF PRODUCTS		NO	
PORK / PORK PRODUCTS		NO	
FISH / MARINE PRODUCTS		NO	
SHELLFISH / MOLLUSCS		NO	
POULTRY / POULTRY PRODUCTS		NO	

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DOES THE PRODUCT CONTAIN	YES	NO	COMMENTS
EGG / EGG PRODUCTS		NO	
FRUIT / FRUIT DERIVATIVES		NO	
VEGETABLE / VEGETABLE		NO	
DERIVATIVES			
CAFFEINE		NO	
WHEAT / WHEAT DERIVATIVES		NO	
RYE / BARLEY / OATS / OAT BRAN		NO	
MAIZE / MAIZE DERIVATIVES		NO	
SOYA / SOYA DERIVATIVES		NO	
GENETICALLY MODIFIED MATERIAL		NO	
GLUTEN		NO	
GLUTAMATES		NO	
ASPARTAME		NO	
BENZOATES		NO	
BHA / BHT		NO	
SULPHUR DIOXIDE (SULPHITES)		NO	
>10mg/kg			
YEAST / YEAST DERIVATIVES		NO	
COLOURS ARTIFICIAL		NO	
COLOURS NATURAL		NO	
AZO COLOURS / COAL TAR DYES		NO	
FLAVOURS ARTIFICIAL		NO	
FLAVOURS NATURAL		NO	
ADDED SALT		NO	
ADDED SWEETENERS		NO	
SEEDS / SESAME SEEDS		NO	
IRRADIATED FOODSTUFFS		NO	
ALCOHOL		NO	
PRESERVATIVES		NO	
ADDITIVES	YES		Anti-Caking Agent: Tri Calcium Phosphate
PEANUTS		NO	·
NUTS / NUT OILS		NO	
SEEDS / SEED OIL		NO	
LUPIN		NO	
CELERY / CELERIAC		NO	
MUSTARD		NO	

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