

White Rough Cut Cubes

Revision Date: 3rd November 2021 Specification Number: RWH-CUB Revision Number: 6.0

Alternative names: Sugar Cubes

Product Description

White granulated sugar formed into a rough cut sugar cube. Used in tea and coffee drinks...

Ingredient Declaration: Cane sugar

Chemical and Physical Characteristics

Invert 0.04% max Ash 0.027% max Colour 45 IU max

Loss on Drying 0.06 % max

Size Typically 360 + 20 pieces per 1kg (5g dust max).

Microbiological Characteristics

Mesophilic bacteria/g 20 cfu max. Yeasts/g 1 cfu max. Moulds/g 1 cfu max.

E. Coli/q Not detected in 10g.

Food Safety

Sulphur Dioxide (SO2) 1 mg/kg.

0.1 mg/kg max. Lead 0.1 mg/kg max. Arsenic

Packaging

The product is available in 1kg and 500g retail packs.

Shelf Life

Issued by: Carol Griffiths Approved by: P. Davidson

Product Specification



Crystalline products remain wholesome indefinitely under optimum storage conditions.

Storage Conditions

Store in a cool, dry place, avoiding extremes of temperature and humidity.

Allergen Status: This product is Allergen free as defined by European Regulation (EU) 1169/2011 and European Commission Regulation (EC) 41/2009 (Gluten ≤ 20ppm)

GMO Status: This product is not derived from a genetically modified crop and does not contain GM materials as defined by European Commission Regulations (EC) 1829/2003 and (EC) 1830/2003.

Country of Origin: This sugar is produced and packed in Mauritius

Fair Trade: This product is available as Fair Trade.

Religious certification: Kosher Pareve (non Passover), Halal

Additional Information: Contains gelling agent, pectin, citric acid, E330.

Mandatory Nutritional Information (per 100g)

Energy (KJ)	1,700
Energy (Kcal)	400
Fat (g)	0.0
of which saturates	0.0
Carbohydrate (g)	99.95
of which Sugars	99.95
Protein (g)	0.0
Salt* (g)	<0.03

^{*} salt content is exclusively due to the presence of naturally occurring sodium

Additional Nutritional Information (per 100g)

Water (g)	<0.1
Fibre (g)	0.0
Sodium (mg)	0.1

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