



SSC - Icing Sugar

RCS-SS-005 - Icing Sugar

Revision: 14

Review Date: 08/05/2021

PRODUCT SPECIFICATION

Legal name
Icing sugar

Description
<p>Very fine cohesive dry powder obtained from milling white granulated sugar of sugar beet origin, and contains tri-calcium phosphate as anti-caking agent. The product is free from visible extraneous material.</p> <p>The product is GMO free and does not originate from, or contain sources of genetic modification.</p> <p>The product complies with all relevant statutory requirements.</p> <p>Conforms to all relevant statutory requirements (UK & EU Regulations)</p>

Ingredients
Ingredients: Icing Sugar, Anti-Caking Agent: Tricalcium Phosphate (E341(iii))

Allergen Advice
This product is manufactured on a site handling egg albumen.

Country of Origin
UK

Weight
500g, 1kg, 2kg, 3kg

Organoleptic properties	
Visual Appearance	Very fine cohesive dry powder
Colour	White
Taste and Odour	Sweet, characteristic taste of sugar with no off odours
Texture	Very fine cohesive dry powder

Key Parameters		
<i>For example: Water Activity, Brix, Specific Gravity, Mean Aperture, Heavy Metals, Mycotoxins, etc.</i>		
Chemical / physical analysis	Range	Method

Particle size:	less than 7.5% on 106µm	SP-086
Coefficient of variation (CV):	Mean: 19- 26µm	
Solution colour (ICUMSA Units)	30	50% sugar solution, 0.45 µm membrane filtration, absorbance at 420 nm
Tri-calcium phosphate:	Analysis: 2/shift Range: 0.5 - 1.0%	Method SP69
Reducing sugars (%)	0.04	Fehlings method
Insoluble matter (mg/kg)	10	Filtration method
Loss on drying (%)	0.06	Oven drying/3 hours/105C
Sulphur dioxide (mg/kg)	<10	Alkaline solution with bleached rosaniline and formaldehyde, absorbance at 570 nm
Heavy metals: (ppm)		Atomic absorption spectrophotometer
- Lead	0.5	
- Arsenic	1.0	
-Copper	2.0	

Microbiological analysis (Using standard microbiological methods)	
Micro-organism	Typically
TVC (CFU per gram)	Less than 1000
Yeasts and Moulds (CFU per gram)	Less than 100
Salmonella (CFU per 25g)	Not detected
E. coli (CFU per gram)	Not detected
Staphylococcus aureus (CFU per gram)	Not detected

Nutrition Data		
	Typically 100g provides:	Source of data (Analysis / Calculation / Literature (state which))
Energy (kJ)	1700	Analysis
Energy (kcal)	400	Analysis
Fat (g)	0	Analysis
of which saturates (g)	0	Analysis
of which mono-unsaturates (g)	0	Analysis
of which poly-unsaturates (g)	0	Analysis
of which trans-unsaturates (g)	0	Analysis
Carbohydrate (g)	100	Analysis
of which sugars (g)	100	Analysis
of which polyols (g)	0	Analysis
of which starch (g)	0	Analysis
Fibre state AOAC (g)	0	Analysis
Protein (g)	0	Analysis

*Equivalent as Salt (2.5 x sodium) (g)	0	Analysis
Sodium* (g)	0	Analysis
Water (g)	0	Analysis
Ash (g)	0.7	Analysis

Food Allergens	Yes/No/MC (May contain)
Product contains?	
Peanuts and products thereof	No
Nuts i.e. Almond, Hazelnut, Walnut, Cashew, Pecan Nut, Brazil Nut, Pistachio Nut, Macadamia Nut and Queensland Nut and products thereof	No
Sesame seed and products thereof	No
Milk (including lactose) and products thereof	No
Egg and products thereof	MC
Fish and products thereof	No
Crustaceans and products thereof	No
Soya and products thereof	No
Cereals containing gluten, i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains and products thereof	No
Celery and products thereof	No
Sulphur dioxide and sulphites at levels above 10mg/kg or 10mg/litre expressed as SO ₂ and products thereof	No
Mustard and products thereof	No
Lupin and products thereof	No
Molluscs and products thereof	No

The following are not used during any part of the manufacturing and packaging process unless marked with an X:					
	Contains (X)		Contains (X)		Contains (X)
Processing aids		Natural flavourings		Genetically Modified Organisms	
Natural colourings		Artificial flavourings		Products made from or made by GMO's	
Artificial colourings		Nature identical flavourings		Milk or meat from cloned animals	
Colours (E110, E104, E122, E129, E102 or E124)		Flavour enhancers		Meat	
Azo dyes		Sugar alcohols (Polyols)		Animal derivatives	
Gelling agents		Hydrogenated or Partially Hydrogenated Fat		Phenylalanine	
Emulsifiers		Palm Oil from a non-sustainable source		Enzymes	
Stabilisers		Preservatives		Nano particles	
Thickeners		Antioxidants		Seeds / seed derivatives	

Acidity regulators		Flour treatment agents		Mineral Hydrocarbons	
Firming agents		Raising agents		Caffeine	
Humectants		Anti-caking agents	x	Irradiated materials	
Sweeteners					

Suitable for:	
Vegetarians	Yes
Vegans	No (May contain egg)

Storage
<p>Dry conditions with a relative humidity in the range of 65-85% at ambient conditions (10-20°C), avoiding temperature fluctuations in excess of 5°C in any 24 hour period. The product must be stored away from substances with strong odours and it should not be subjected to draughty conditions, direct light or sources of ignition.</p> <p>Icing Sugar can absorb flavours and odours, so store the closed pack away from highly flavoured or strong-smelling foods.</p>

Usage instructions
<p>Silver Spoon Icing Sugar is ideal for icings and butter creams.</p> <p>Use it to sweeten cold drinks, whipped cream, yogurt, fruit purées and sauces.</p>

Shelf-life
Product is marked with a best before end date on pack; shelf life is 36 months from date of production.