

ICING SUGAR WITH STARCH

DEFINITION

Icing sugar with starch is obtained by grinding of white sugar n°2 EEC of « higher quality » defined by internal norms stricter than European Union, with addition of potato starch.

CHARACTERISTICS

ANALYTICAL CHARACTERISTICS

- Max. retained on upper sieve 0.125 mm (%)	10 maxi
- Starch content (%)	2.7 ±0.7
- Moisture (%)	0.5 maxi

MICROBIOLOGY (CFU maxi/1g) : Mésophilic bacteria : 200 - Yeasts : 10 - Moulds : 10

NUTRITIONAL (Average nutritional values for 100g) :

Energy (kJ)	1 692
Energy (kcal)	398
Fats (g)	0
Of which saturates (g)	0
Carbohydrates (g)	99.5
Of which sugars (g)	97.3
Proteins (g)	0
Salt (g)	0

USES

Sprinkling and decoration : Biscuit, Confectionery, Pastry industries, Different icings, ...

Ingredient with specific technological functions : Chewing-gums, Fondants, Fine powders mixes, ...

LABELLING

Saint Louis Sucre icing sugar with starch can be mentioned under their statutory denomination « Icing sugar » and on the ingredients labelling : sugar, potato starch.

PACKAGING

SACS PAPIER

25 kg
20 kg
10 kg

CONTENEURS

GRVS de 1000kg et personnalisés

STORAGE

Recommended conditions : at ambient temperature, relative humidity below 65%. Thermal shocks and contact with wet surfaces must be avoided.

Indication of the date of minimum durability (« best before »/ « use by » date) is not required for solid sugar.



Service Qualité
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This document is valid for 3 years.