

FAO: ANDERS LUNDGREN

PAC-PRODUCTION **NUTSHELL PACKAGING**FROM: CORLIE  
MORTON

SPECIALIST SACHET MANUFACTURERS



27-29 Middleton Road,  
Salisbury, Wiltshire SP2 7AY England  
Telephone: 01722 321630  
Int: +44 1722 321630

PRODUCT SPECIFICATION SHEET

<b>IDENTIFICATION:</b>	<b>WHITE SUGAR PORTIONS</b>
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<b>DATE ISSUED:</b>	18 / 4 / 2000	<b>PREVIOUS DATE ISSUED:</b>	/ /
<b>ISSUED BY:</b>	Greg Devenish	<b>JOB TITLE:</b>	Customer Services

**PRODUCT DESCRIPTION:**

White free flowing crystalline product, free from abnormal odours and flavours and free from visible extraneous material.

Complies with all relevant statutory requirements.

<b>COUNTRY OF ORIGIN:</b>	British	<b>SHELF LIFE:</b>	18 months in cool, dry conditions
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**CHEMICAL / PHYSICAL ANALYSIS:**

<b>Solution Colour:</b>	32 ICUMSA units max.	<b>Conductivity Ash:</b>	0.02% max.
<b>Loss on Drying:</b>	0.04% max.	<b>Reducing Sugars:</b>	0.04% max.
<b>SO<sub>2</sub>:</b>	12 mg/kg max.	<b>Lead:</b>	0.5 mg/kg max.
<b>Arsenic:</b>	1.0 mg/kg max.	<b>Copper:</b>	2.0 mg/kg max.
<b>Insoluble Matter:</b>	Typically 5.10 mg/kg	<b>Particle Size:</b>	Typically 450-600
		<b>UM MA:</b>	25-35% CV

**MICROBIOLOGICAL ANALYSIS:**

<b>Salmonella:</b>	Not detected in 25g.
<b>Staph Aureus:</b>	0.04% max.
<b>E. Coli:</b>	Not detected in 0.1g.
<b>Mestophilic Bacteria:</b>	500/g: 3000/g max.
<b>Yeasts:</b>	Typically 10/g: 100/g max.
<b>Moulds:</b>	10/g: 100/g max.

**NUTRITIONAL INFORMATION:** Per 100 g.

KJ/100g.	K Cal/100g.	Protein/100g.	Carb/100g.	Fat/100g.
1700	400	0	100	0

**FORM OF PACKAGING:**

Packed in portions of pre-printed paper laminate to ensure maximum shelf life. The laminate is printed using water based food safe inks. The portions are supplied in stout, recyclable, corrugated board cases.

**WEIGHT CONTROL:**

These portions are produced volumetrically but check-weighed regularly to a target of + or - 3%. All outer boxes are check-weighed during production.

**CODING:**

All cases carry a best before date, and production code, which enables us to verify the date, operator and product batch. This is also marked on production orders, together with a laminate reel number.

**STORAGE RECOMMENDATIONS:**

Store in a cool, dry place, between 10-30° C and relative humidity of + or - 60%. Pallets should not be stacked.

**COMPLIANCES / CERTIFICATIONS (if relevant) :**

This product is processed in the UK under hygienic conditions to HACCP and ISO 9002 quality systems.

**FOOD INTOLERANCE DATA:**

This product is free from additives, with the exception of Tricalcium Phosphate (E341 (iii) ), and cornflour starch as anti-caking agent, and they are declared on the specification and the pack in line with U/C/EC regulations.

**FOOD PREFERENCE GROUPS (e.g. Vegetarian, Vegan, etc.):**

N/A

**NOTES:**