



# Sucrose Products extra high quality

Granulated Sugar EU1 500

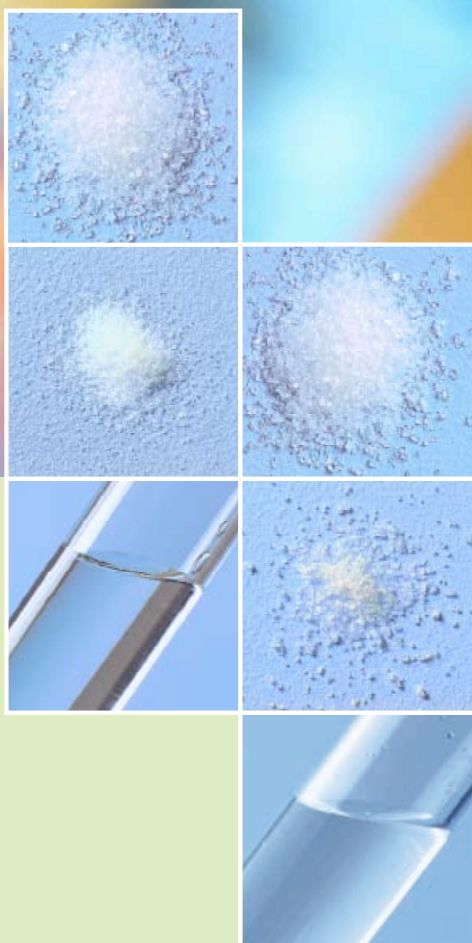
Granulated Sugar EU1 230

Sugar Solution 65 %

Granulated Sugar EU1 Extra 500

Granulated Sugar EU1 390

Sugar Solution 67 %



## Key characteristics

- Dry and liquid sugar products which meet high quality requirements.
- Two granulated products of EU1 quality with a mean crystal size of 500.
- Two screened products of EU1 quality with a mean crystal size of 230  $\mu\text{m}$  and 390  $\mu\text{m}$ , respectively.
- Two sucrose solutions with a dry matter percentage of 65 and 67, respectively. The sucrose solutions are colourless, transparent and very pure without flocculating substances.
- The two sucrose solutions meet high standards for microbiological quality.

EU categories: In accordance with European standard, sugar is divided into the categories EU1, EU2, EU3 and EU4 according to various quality parameters, such as polarisation, colours, ash, water and invert sugar.



## Areas of application

- Used when high standards are set for purity and transparency in for example drinks, confectionery and essences.
- Used without risk of flocculation and turbidity in endproducts with a high sugar content, high fruit juice content, cider with a high alcohol content and essences which are mixed with alcohol.

## Product advantages in application

- It is possible to use sucrose products without the risk of flocculation.
- The high water quality of sucrose solutions provides an improved flavour profile.
- Screened products can be an advantage in dry mixtures in counteracting separation.

## Product development

Nordic Sugar continuously strives to improve the quality and application of products. Many customers contact us already at an early stage for assistance in the develop-

ment and adaptation of sugar products. We also make customized products such as blends of sugar with other sweeteners and food ingredients.

## Product advantages in production

- The use of sucrose solutions ensures easy processing and fewer process steps.
- Sucrose solutions are ready to use.
- Sucrose solutions are filtered and pasteurised.
- Various crystal sizes can be selected depending on the application.

## Storage recommendation

- Dry products must be stored at a constant temperature, not below 10°C, and 40-65 % relative humidity to avoid caking.
- Do not store together with strongly smelling products.
- For shelf life of sucrose solutions see table. Store at room temperature as lower temperatures may cause crystallisation. Storage above 50°C may cause colour formation.
- New delivery of sucrose solution is filled into a cleaned tank. New solution must never be filled into stored solution if the tank is not monitored continuously for microbes.
- Storage tanks should be ventilated (filtered air is blown in) in order to avoid condensation and micro-biological problems.

Product facts	Sucrose, %	Colour, IU	Density, 20°C, kg/l	Viscosity, 20°C, cP	Shelf life	Invert sugar, %	Ash, %	Microbiological values max CFU/10 g		
								Total number	Yeasts	Moulds
Granulated Sugar EU1 500	min 99.9	max 10	0.85	–	2 years	max 0.04	max 0.01	200	10	10
Granulated Sugar EU1 Extra 500	min 99.9	max 10	0.85	–	2 years	max 0.04	max 0.01	200	10	10
Granulated Sugar EU1 230	min 99.9	max 25	0.86	–	6 months **	max 0.02	max 0.02	200	10	10
Granulated Sugar EU1 390	min 99.9	max 25	0.86	–	6 months **	max 0.02	max 0.02	200	10	10
Sugar Solution 65 %	65 ± 0.5	max 25	1.32	150	max 2 weeks	max 0.15	max 0.01	200 *	10 *	10 *
Sugar Solution 67 %	67 ± 0.5	max 25	1.33	230	max 3 weeks	max 0.15	max 0.01	200 *	10 *	10 *

\* CFU/10g Dry Sugar Equivalen.

\*\* Recommended shelf life from date of delivery.

The values in the table are indicative. Further information is to be found in the product information sheet on Liquid Sucrose and Screened Granulated Sugar.