

Confectioner´s Sugar (USP–NF)

Product Description

Confectioner´s Sugar is an extra white icing sugar made from extra–white sugar by grinding; it contains maize (corn) starch as anticaking–agent.

Labelling

The sales denomination is: "Icing sugar".

The product contains the following ingredients: sugar and maize (corn) starch.

Sensory Characteristics

Appearance	White powder
Odour	Product–typical
Taste	Product–typical

Physical and Chemical Parameters

Parameter	Guidance values	Methods
Identification test for starch (iodine test solution)	Positive	USP–NF ⁽¹⁾
Optical Rotation	Min. +62.6 °	USP–NF ⁽¹⁾
Sucrose	Min. 95 g/100 g DS ⁽²⁾	USP–NF ⁽¹⁾
Residue on Ignition	Max. 0.08 g/100g	USP–NF ⁽¹⁾
Chloride	Max. 0.014 g/100 g	USP–NF ⁽¹⁾
Sulphate	Max. 0.006 g/100 g	USP–NF ⁽¹⁾
Calcium chloride	Clear sample solution (not less 1 min)	USP–NF ⁽¹⁾
Loss on Drying	Max. 1.0 g/100 g	USP–NF ⁽¹⁾

⁽¹⁾ USP–NF: United States Pharmacopeia (USP) and the National Formulary (NF), current version monograph "Confectioner´s Sugar".

⁽²⁾ DS: Dry substance

Particle Size

Product	Particle size for at least 80 % (w/w) of the icing sugar	Method
Standard	< 0.100 mm	Air jet sieving

Microbiological Parameters

Parameter	Upper guidance values	Method
Total aerobic microbial count	1000 cfu/1 g	USP–NF ⁽¹⁾
Total yeasts and moulds count	100 cfu/1 g	USP–NF ⁽¹⁾
Salmonella	absent in 10 g	USP–NF ⁽¹⁾
Escherichia coli	absent in 1 g	USP–NF ⁽¹⁾

⁽¹⁾ USP–NF: United States Pharmacopeia (USP) and the National Formulary (NF), current version monograph “Confectioner´s Sugar”.

Storage and Stability

Storage conditions	Temperature 20 °C ± 5 °C Relative humidity < 65 % Store separately from smelling materials
Storage period	Under the above mentioned conditions Confectioner´s Sugar retains its specific properties and can be stored for 4 years.

Nutrition Declaration

according to Regulation (EU) No 1169/2011 per 100 g

Energy value	1700 (400)	kJ (kcal)
Fat	0	g
of which saturates	0	g
Carbohydrates	100	g
of which sugars	97	g
Protein	0	g
Salt	0	g

Additional Aspects

General	<p>The product meets the quality requirements of the Confectioner's Sugar monograph of USP-NF (combination of United States Pharmacopeia (USP) and the National Formulary (NF)). The product and the production process comply with applicable European food legislations. This includes the Regulations (EC) No 178/2002 <i>"laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety"</i> and (EC) No 852/2004 <i>"on the hygiene of foodstuffs"</i>.</p> <p>The sugar used for the manufacturing of Icing Sugar is compliant with requirements for extra-white sugar as laid down in Council Directive 2001/111/EC <i>"relating to certain sugars intended for human consumption"</i>. The used maize starch has food-grade quality.</p> <p>The implemented Food Safety Management System corresponds to a GFSI-equivalent scheme. Certificates are available on request.</p>
Special diets	<p>The product is made from agricultural raw material. No processing aids derived from animals are used. Therefore the product can be regarded as suitable for vegetarians and vegans.</p> <p>Additionally the product is Kosher and Halal certified. Certificates are available upon request.</p>
Allergens	<p>An allergen labelling according to Regulation (EU) No 1169/2011 <i>"on the provision of food information to consumers"</i> is not required. Except SO₂ no substances listed in Annex II are used in the sugar production process. The SO₂ content of the product is below 10 mg/kg.</p>
GMO	<p>The product does not require labelling according to Regulation (EC) No 1829/2003 <i>"on genetically modified food and feed"</i> and Regulation (EC) No 1830/2003 <i>"concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms"</i>.</p>
Nano technology	<p>Based on the definition of Regulation (EU) No 1169/2011 <i>"on the provision of food information to consumers"</i> the product is not an engineered nanomaterial.</p>

Contaminants/ Pesticide residues	Compliance with Regulation (EU) 2023/915 <i>“on maximum levels for certain contaminants in food and repealing Regulation (EC) No 1881/2006”</i> and Regulation (EC) No 396/2005 <i>“on maximum residue levels of pesticides in or on food and feed of plant and animal origin”</i> is guaranteed for this product.
Ionization/Irradiation	This product is not subject to ionization/irradiation covered by Directive 1999/2/EC <i>“concerning foods and food ingredients treated with ionising radiation”</i> resp. Directive 1999/3/EC <i>“on the establishment of a Community list of foods and food ingredients treated with ionising radiation”</i> .
Packaging material	The packaging material complies with Regulation (EC) No 1935/2004 <i>“on materials and articles intended to come into contact with food”</i> and Regulation (EU) No 10/2011 <i>“on plastic materials and articles intended to come into contact with food”</i> .
Trading units	In general, deliveries are possible in industrial bags. Details can be provided on request.
Safety recautions	Mixtures of sugar dust and air can form an explosive atmosphere.
REACH	Sucrose (EINECS NO: 200–334–9, CAS No: 57–50–1) and starch (EINECS NO: 232–679–6, CAS No: 9005–25–8) are explicitly mentioned in Annex IV <i>“Exemptions from the obligation to register in accordance with article 2 (7)(a)”</i> of Regulation (EC) No 1907/2006 <i>“concerning the Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH), establishing a European Chemicals Agency”</i> . Therefore a registration is not necessary.
Customs Tariff Number	1701 9990