

**SPECIFICATION**
**PERLOSUC 10 / PEARL 10**

N° S-CDT-011 - Date: 18/04/2023 - Supersedes: 30/01/2020 - Page 1/2

**Processing method**

Perlosuc 10 is used for decorating cakes that need light cooking: brioches, petits fours, choux pastry puffs ...

**Name of the food (European Union)**

Sugar speciality (according to the European regulation R1169/2011 Article 17).

**Ingrédients**

Sucrose.

**Physicochemical characteristics**

Parameters	Unit	Standard	Methods
Coloration	European points	< 3	Conversion ICUMSA / European points
	Icumsa	< 22,5	ICUMSA GS2-10
Ashes	European points	< 6	Conversion ICUMSA / European points
	%	< 0,01	ICUMSA GS2-17
Loss on drying	%	≤ 0,4	ICUMSA GS2-15
Polarization	g%g	≥ 99,7	ICUMSA GS2-1
Invert sugar	%	≤ 0,04	ICUMSA GS2-4 or GS2-5
SO <sub>2</sub>	ppm	≤ 10	ICUMSA GS2-33 or GS2-35
Cleanliness	note	≤ 2	Internal methode

**Sieve characteristics**

Parameters	Unit	Standard	Methods
Mean aperture	mm	2 à 3	ICUMSA GS2-37

**Microbiological characteristics and metallic traces elements**

Parameters	Unit	Standard	Methods
Total plate count	UFC/10g	≤ 200	ICUMSA GS 2/3 – 41
Yeasts	UFC/10g	≤ 10	ICUMSA GS 2/3 – 47
Mould	UFC/10g	≤ 10	ICUMSA GS 2/3 – 47
Arsenic	ppm	< 0,1	ICP – NF EN 15763
Lead	ppm	< 0,2	ICP – NF EN 15763
Copper	ppm	< 0,2	ICP – NF EN 11885

**Nutritional information**
*Obtained by calculation*

	Per 100 g
Energy	1700 kJ (400 kcal)
Fats	0 g
of which saturates	0 g
Carbohydrates	100 g
of which sugars	100 g
Protein	0 g
Salt	0 g

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N° S-CDT-011 - Date: 18/04/2023 - Supersedes: 30/01/2020 - Page 2/2

#### Packaging

Bags (5 kg, 10 kg, 25 kg)

Pallets : "Europe" Pallets 80x120 exchanged

#### Storage conditions

Perlosuc 10 must be stored avoiding fluctuations of temperature and moisture.

#### Quality guarantees

##### GMO

The Perlosuc 10 does not come from genetically modified organisms and consequently, by virtue of the current European regulations (Regulations 1829 / 2003 / CE and 1830 / 2003 / CE), no mention of labelling concerning GMO is necessary.

##### DATE OF DURABILITY

Perlosuc 10 is exempted from the indication of date of minimum durability, according to the European regulation 1169/2011, annex X.

##### ALLERGENS

Regulation of the European Union R1169 / 2011 concerning consumer information on foodstuffs (INCO) specifies in its Annex II a list of substances or products causing allergies or intolerances. The ingredients or substances listed there have to be mentioned and labeled according to the terms of Article 21 of that Regulation.

Considering this information, we declare that the Perlosuc 10 does not contain allergenic ingredients for which labelling is necessary.

##### IONIZATION

No treatment by ionization takes place during the manufacturing process of the Perlosuc 10 (Decree N 2001-1097).

##### ESB/EST

No product of animal origin is used or may be used in the Perlosuc 10.

##### SAFETY DATA FORM

We inform you that we do not establish any safety data form for the Perlosuc 10. Indeed, this form foreseen by the European and French regulations (Regulation REACH 1907 / 2006 / CE) concerns specifically substances or chemical, toxic or dangerous preparations.

Perlosuc 10 is therefore not concerned by these measures, which was confirmed by the Office of the Technological Risks and the Chemical and Oil Industries, further to a request made by our Labour Union, the SNFS (National Labour Union for Sugar Manufacturers).

##### TRACEABILITY

Our traceability management respects GS1 standards. We put on each sent pallet (homogeneous or not) at least a standard label EAN 128 bearing a Serial Shipping Container Code which makes the link with our operations of production, storage and shipping.

*This information is based on the state of knowledge at the date this document has been created, in all sincerity.*

*This document replaces all the previous versions and is valid without any signature. This product and the ingredients/additives that composed it comply with the French and European regulations. The terms of use of this product can be limited in some specific applications. It is the user's responsibility to be sure of the conditions and possibilities of use of the product, in particular, with regard to the legislatives and regulatory current clauses.*