



QUALITY MANUAL 3.4.2

Product Specification Standard Granulated Sugar

Issue Date 14/08/2023	Reference No. QM-3.4.2 SUGAR-GRANULATED	
Revision No. 001	Issued By NSR	Authorised By NAP
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Standard Granulated Sugar

Description

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

Storage

Cool, dry environment, preferably between 65 to 85 %RH and at 15-20°C avoiding temperature fluctuations in excess of 5°C in any 24h period. The product should not be subject to any draughts. Avoid direct light and sources of ignition. Do not store close to substances with strong odours.

Shelf-life

In excess of 18 months if good storage practice is observed. Does not require a best before date by law.

Declaration for Use / Origin

Sugar, produced from Sugar Beet grown in the UK.

Food Intolerance Data — Product **does not** contain the following:

- Wheat / Barley / Rye / Oats Gluten
- Yeast / Yeast Products
- Soya / Soya Derivatives
- Seed / Seed Derivatives
- Sesame/Sesame Derivatives
- Nuts / Nut Derivatives
- Peanuts/Peanut Derivatives
- Celery/Celeriac
- Lupin / Lupin Derivatives
- Seafood/Seafood Derivatives
- Fish/Fish Derivatives
- Crustaceans/molluscs & Derivatives
- Animal/ Animal Derivatives
- Meat Products
- Milk Products
- Lactose
- Other Dairy Products
- Mustard/ Mustard Products
- Egg / Egg Products
- Salt
- Preservatives
- Artificial Colours
- Natural Colours
- Mineral Hydrocarbons
- Polyols
- BHA's / BHT's
- Azo Dyes
- Anti-oxidents
- Phenylalanine
- Glutamates
- Benzoates
- HVP / TVP
- GMO's
- SO₂ above 10mg/kg
- Caffeine

Pallet Specification

All BS pallets are wooden pallets, dimensions 1000mm x 1200mm (2.5), height 161mm (3) with nominal weight of 26kg. Open boarded two-way entry. Waterproof cover applied to deck before loading with bagged product.



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Packaging

Code	Description	Details	Dimensions
55073	25kg Easy Open Sack	2-ply open mouth paper sack, flat pasted. Bottom folded to back with bottom cap, mouth closed by stitching. 40 sacks per pallet covered with polyethylene hood.	Face width: 480 +/- 5mm Flat length: 670 +/- 10mm Bottom size: 90 +/- 5mm
55165	1 tonne Bag	Woven polypropylene IBC, with polypropylene coating. Loops for four point lifting. Filling spout sealed with blue nylon MultiLoc security seal. Covered by polyethylene pallet hood	91 x 110 x 123cm (min) 4 lifting loops 180 +/-10mm long
57011	Bulk Tanker	Self-contained vehicle used solely for carriage of sugar capable of discharging sugar pneumatically via blowing train or by gravity. All hatches, covers and hose containers are protected by blue nylon MultiLoc security seals.	

Chemical & Physical	Max	Typical	Method
Solution Colour (ICUMSA Units)	32		METHOD-WS-008 50 % sugar solution, filtered (0.45µm), absorbance at 420nm
Conductivity Ash (%)	0.02	0.008-0.012	METHOD-WS-009 conductivity of sugar solution
Loss on Drying (%)	0.04	0.002-0.024	METHOD-WS-004 oven for 3hr @ 105°C
Reducing Sugars (%)	0.04	0.001-0.005	METHOD-WS-010 sugar soln heated with alkaline copper, EDTA titration
S02 (mg/kg)	6	1-4	METHOD-WS-020 alkaline soln with bleached rosaniline and formaldehyde, absorbance at 570nm
Particle size: Mean Aperture (µm) CV (%)		450-600 25-35	METHOD-WS-022 Laboratory sieve analysis – pre mixing
Insoluble Matter		5-10	METHOD-WS-006 hot solution passed through 8µm filter
Lead (mg/kg)	0.1	<0.05	atomic absorption
Arsenic (mg/kg)	1.0	<0.05	atomic absorption
Copper (mg/kg)	1.0	<0.05	atomic absorption

Microbiology	Typical	Maximum
Mesophilic Bacteria (cfu per 10g)	<200	1000
Yeasts (cfu per 10g)	<10	50
Moulds (cfu per 10g)	<10	50



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Nutritional Information	Typical g/100g
Energy KJ	1700
Energy Kcal	700
Fat	0
Of which is Saturates	0
Carbohydrate	100
Of which is sugars	100
Protein	0
Salt	0

Certification

- This product has Kosher status (Pareve), but not for Passover.
- This product is certified Halal, (copies of certificates can be supplied on request).

Legislation

Product conforms to all aspects of UK & EU Legislation, including but not limited to:

- Food Safety Act 1990
- EC Regs 852/2005 & 853/2005

History of Amendments/Revisions

Revision No.	Date	Revision Detail
001	14/08/2023	First Issue.



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