



# QUALITY MANUAL 3.4.2

Product Specification Icing with Cornflour

Issue Date 14/08/2023	Reference No. QM-3.4.2 SUGAR-ICING-CRNFLR	
Revision No. 001	Issued By NSR	Authorised By NAP
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## Icing with Cornflour

### Description

A fine white powder, 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

Up to 32 weeks from date of manufacture if good storage practice is observed Usable life has been assessed as the period of time under appropriate storage conditions where the product remains free flowing. Product that has exceeded its 'usable life' will be fit for use provided its flowability is acceptable as no other quality parameters will be affected. Does not require a best before date (refer to regulation 7, Food labelling regulations amendment 1996).

### Declaration for Use / Origin

Sugar (free flow agent need not be declared if not functional in finished product) produced from Sugar Beet grown in the UK and **Starch** produced from maize grown in Europe.

### Additional Ingredients

Cornflour Starch (Free Flow ingredient)

### 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
- SO<sub>2</sub> above 10mg/kg
- Caffeine



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## 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.

## Packaging

Code	Description	Details	Dimensions
55440	25kg Sack	Gusseted 3-ply paper sack (inc. polyethylene layer) with stitched bottom and glued top. 40 sacks per pallet covered with polyethylene hood.	Face width: 455 +/- 3mm Flat length: 790 +/- 10mm Bottom size: 75 +/- 3mm
55452	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.	88 x 96 x 160cm (min) 4 lifting loops

Chemical & Physical	Max	Typical	Method
Solution Colour (ICUMSA Units)		21-32	METHOD-WS-008 50 % sugar solution, filtered (0.45µm), absorbance at 420nm
Loss on Drying (%)	0.04	0.1-0.3	METHOD-WS-004 oven for 3hr @ 105°C
Reducing Sugars (%)	0.04	0.001-0.004	METHOD-WS-010 sugar soln heated with alkaline copper, EDTA titration using merexide indicator.
S02 (mg/kg)	6	1-4	METHOD-WS-020 alkaline soln with bleached rosaniline and formaldehyde, absorbance at 570nm
Particle Size > 106µm (%) > 150 µm (%) < 75 µm (%) Mean aperture (µm)	8.0	<1.0 >80 19 - 26	Laser particle sizer
Corn Starch	3.5	2.0-3.0	METHOD-SP-070 Dissolve, filter, dry and weigh
Lead (mg/kg)	0.5	<0.05	Atomic absorption
Arsenic (mg/kg)	1.0	<0.05	Atomic absorption
Copper (mg/kg)	2.0	<0.05	Atomic absorption

Microbiology	Typical	Maximum
Mesophilic Bacteria (cfu per 10g)	<500	<1200
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	400
Fat	0
Of which is Saturates	0
Carbohydrate	100
Of which is sugars	97
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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