



Product Specification

Product Name: White Rough Cut Lump Sugar

Product Code: SUWH1K

Product Details

Legal Product Name: White Rough Cut Lump Sugar

Brand Name: La Perruche

Marketing Description: White Rough Cut Lump Sugar

Countries of Origin: France

Intrastat Tariff Code: 17019910

Declared Net Weight: 1kg

Drained Weight: N/A

Average Net Weights T1: 985g

Average Net Weights T2: 970g

Product EAN-13: 3174660071018

Case barcode: 3174660071025

Labelling

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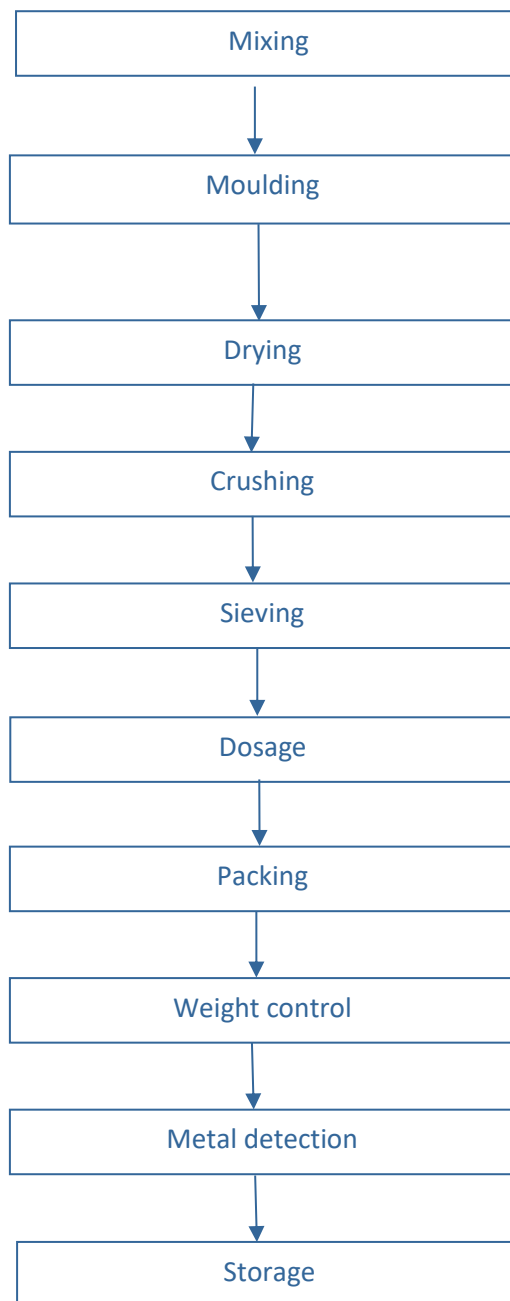


Ingredients

| Ingredient | % Breakdown | Quality/Grade | Country of Origin |
|------------|-------------|---------------|-------------------|
| Cane Sugar | 100 | Cane | France |

*No Gluten Containing Ingredients

Manufacturing Process



Allergen Data

| Allergen Present In Product | | |
|---|-----|----|
| | Yes | No |
| Wheat & products thereof | | X |
| Rye & products thereof | | X |
| Barley & products thereof | | X |
| Kamut & products thereof | | X |
| Oat & products thereof | | X |
| Spelt & products thereof | | X |
| Peanuts and products thereof | | X |
| Nuts products thereof | | X |
| Sesame seeds and products thereof | | X |
| Soya and products thereof | | X |
| Celery/Celeriac and products thereof | | X |
| Mustard and products thereof | | X |
| Lupin and products thereof | | X |
| Sulphite (declared if >10mg/kg) | | X |
| Milk and products thereof (including lactose) | | X |
| Eggs and products thereof | | X |
| Crustaceans and products thereof | | X |
| Molluscs and products thereof | | X |
| Fish and products thereof | | X |

Dietary Advice

| | Present In Product | |
|-------------------------------|--------------------|----|
| | Yes | No |
| Colours: Natural | | X |
| Colours: Artificial | | X |
| Colours - Azo | | X |
| Flavouring: Natural | | X |
| Flavouring: Artificial | | X |
| Artificial Sweeteners | | X |
| Glutamates | | X |
| Maize/Maize Derivatives | | X |
| Starch / Modified Starch | | X |
| Benzoates | | X |
| BHA/BHT | | X |
| Added Salt | | X |
| Added Sugar | X | |
| Hvp (Hydrolysed Veg. Protein) | | X |
| Animal Products: Beef | | X |
| Animal Products: Pork | | X |
| Animal Products: Lamb | | X |
| Animal Products: Poultry | | X |
| Animal Products: Other | | X |
| Phenylalanine | | X |

| | | |
|------------------------|--|---|
| Preservatives: Natural | | X |
| Phosphates | | X |
| Aspartame | | X |
| Polyols | | X |

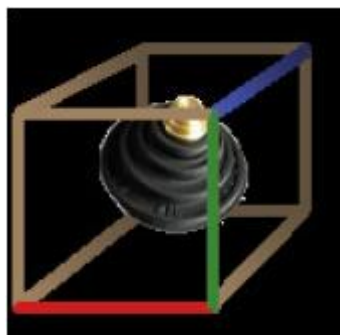
Customer Suitability

| | | | |
|--------------------------|-----|------------------|-----|
| Suitable For Vegetarians | Yes | Kosher Certified | Yes |
| Suitable For Vegans | Yes | Halal Certified | No |

Packaging Components

| Purpose | Component Description | Quantity |
|---------------------|-----------------------|----------|
| Primary Packaging | Cardboard Box | 8 |
| Secondary Packaging | Cardboard Case | 1 |

Primary Packaging Weight And Dimensions



| | |
|-----|----|
| 100 | mm |
| 100 | mm |
| 200 | mm |
| 47 | g |

Secondary Packaging Weight And Dimensions



| | |
|-----|----|
| 205 | mm |
| 410 | mm |
| 210 | mm |
| 240 | g |

Storage Information

Temperature Range (unopened): Ambient

Temperature Range (opened): Ambient

Shelf life label type: N/A, as per 1169/2011

Storage Instructions: Keep dry and store at ambient temperature.

| Shelf Life on Manufacture | Shelf Life on Delivery | Shelf Life Opened |
|---------------------------|------------------------|-------------------|
| N/A | N/A | N/A |

Nutritional Information

| | Per 100g | | Per 100g |
|------------------------|----------|--------------------------------|----------|
| Energy (kJ) | 1700 | of which mono unsaturated (g) | -- |
| Energy (kcal) | 400 | of which poly unsaturated (g) | -- |
| Protein (g) | 0.0 | of which trans unsaturated (g) | -- |
| Carbohydrate (g) | 100 | Fibre (g) | 0.0 |
| of which sugars (g) | 100 | Salt (g) | 0.0 |
| of which starch (g) | -- | Sodium (mg) | 0.0 |
| Fat (g) | 0.0 | Cholesterol (mg) | 0.0 |
| of which saturated (g) | 0.0 | Alcohol (g) | 0.0 |

Nutritional derived from analysis or calculation?: Calculation

Nutrition based on prepared/unprepared?: Unprepared

Chemical Analysis

| Purpose of test | Target | Reject | Frequency |
|----------------------|--------------|----------|-------------|
| Solution Colouration | ≤30 (ICUMSA) | >30 | Every Batch |
| Loss on Drying | ≤0.1% | >0.1 | Every Batch |
| Polarization | ≥99.7g%g | <99.7g%g | Every Batch |
| Invert Sugar Content | ≤0.04% | >0.04% | Every Batch |

Microbiological Standards

As per industry best practice, no microbiological testing is undertaken on this product.

Organoleptics and Defects

| | Target | Improvement Needed | Reject |
|------------|---|--------------------|---|
| Appearance | Rough cut sugar cubes. Sparkling white in colour. Free from foreign material. | N/A | Off colour. Presence of foreign material. |
| Aroma | Odourless. | N/A | Pungent / off aromas present. |
| Taste | Sweet. Typical of sugar. | N/A | Taints or off flavours present. |
| Texture | Fine, dry crystal grains. | N/A | Damp grains. |

Delivery Information

Gross Case Weight (kg): 8.62kg

Gross Pallet Weight (kg): 795.8kg

Minimum Delivery Temperature °C: 5

Maximum Delivery Temperature °C: 25

Maximum Pallet Height (mm): 1422mm

Units in Case: 8

Layers in Pallet: 6

Cases in Layer: 15

GM Status

Statement on Genetically Modified Ingredients: No ingredients derived from genetically modified organisms have been used in the formulation of this product. The risks associated with the handling of other ingredients that may contain GMO have been assessed and there is no known cross contamination risks.

Pertinent Legislation

Consumer Protection Act 1987; Flavourings Directive 88/388/EEC Article 9 d,e,f; Food Labelling Regulations 1984 and all amendments; Food Safety (General Food Hygiene) Regulations 1995; Food Safety Act 1990; Materials and Articles in Contact with Food, Food Information to Consumers (1169/2011), Food Additives Legislation (1333/2008).

GS1 Specific

Information Provider: 5021006000004

Target Market: United Kingdom

GLN of Brand Owner: 5021006000004

Handling Instructions Code: AMBIENT FOODS

Brand Owner Name: Ivory and Ledoux

History and Amendments

| Date | Amendments Made | By Whom |
|------------|------------------------------|-----------|
| 26/07/2019 | Updated and reformatted spec | Elsa Dias |
| 22/09/2020 | Customer suitability updated | Elsa Dias |

Last Amended: 22/09/2020

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