

Icing Sugar

Alternative names Icing sugar with maize starch.

Product Description

A free flowing blend of our finest white powdered sugar and maize starch. Icing Sugar sets when mixed with liquid to form a glaze. It is a staple of professional kitchens, where it is used as a decorative coating on baked goods such as cakes and buns. It can also be used for decorative dusting.

Ingredient Declaration: Sugar (97%), Maize Starch.

Botanical Source of sugar: sugar cane

Chemical and Physical Characteristics

Sucrose	96.5% min.
Invert	0.04% max.
Colour	45 IU max.
Size* On 0.150mm sieve	0.5% max.
On 0.106mm sieve	5% max.
On 0.060mm sieve	17% max (cum.)
Target MA	Typically 20 – 25 micron.
Starch	3.0% +/- 0.5%.
Remarks	*Assay by Sympatec laser-sizing method.

Microbiological Characteristics

Mesophilic Bacteria/g	40 cfu max.
Yeasts/g	2 cfu max.
Moulds	2 cfu max.
Salmonellae	not detected in 25g
E Coli	not detected in 1g
Staph. Aureus	not detected in 1g

Food Safety

SO ₂	1 mg/kg max.
Lead	0.1 mg/kg max.
Arsenic	1 mg/kg max.
Copper	2 mg/kg max.

Packaging

The product is available in 500g, 1kg, 3kg, 750kg FIBC and bulk.

Issued by: E. Akerman



Approved by: P. Davidson



Shelf Life

Milled sugar products remain wholesome indefinitely under optimum storage conditions; however, to reduce problems with the sugar lumping, we suggest use within 2 months for industrial packed products and avoid double stacking pallets. Sugar, especially milled sugars, can absorb odours so should not be stored next to products with strong odours.

Retail packed products are given a 3 year durability date from manufacture.

Storage Conditions

Store in dry, ambient conditions, avoiding extremes in temperature and humidity. Milled sugars can absorb odours so should not be stored next to products with strong odours.

Allergen Status: This product is Allergen free as defined by European Commission Directives 2000/13/EC, 2007/68/EC and European Commission Regulation 2009/41/EC (Gluten \leq 20ppm).

GMO Status: This product is not derived from a genetically modified crop and does not contain GM materials as defined by European commission Regulations 2003/1829/EC and 2003/1830/EC.

Country of Origin: The product is produced in the UK from raw sugar sourced from a range of countries (list available).

Fair Trade: This product is available as Fair Trade.

Religious certification: Kosher Pareve (non Passover), Halal.

Mandatory Nutritional Information (per 100g)

Energy (KJ)	1,693
Energy (Kcal)	398
Fat (g)	0
of which saturates	
Carbohydrate (g)	99.6
of which Sugars	96.7
Protein (g)	0
Salt* (g)	<0.03

**salt content is exclusively due to the presence of naturally occurring sodium*

Additional Nutritional Information (per 100g)

Water (g)	0.4
Fibre (g)	0
Sodium (mg)	2.2
Vitamins	0

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