



Quality specification for KN white sugar

Edition no 9
of 02.10.2023

	Humidity and air temperature as indicated by the instructions of the silo manufacturer.			
SHELF LIFE:	Regulation of the European Parliament and of the Council (EU) No. 1169/2011 of 25.10.2011 on the provision of food information to consumers (O.J. EU L.05.70.1).			
Unlimited subject to compliance with the recommended storage conditions.				
PACKAGING unit	Act of 25 August 2006 on the Safety of Food and Nutrition, as amended. Packaging material meeting the requirements for direct contact with food. Types of packaging: <ul style="list-style-type: none"> ▪ stick and sachets: a' 5 g ▪ paper bags: a' 500g, a' 1kg ▪ ventilated paper or polypropylene bags a' 25 kg. a' 50 kg ▪ polypropylene big-bags ▪ bulk (tank) 			
for transport	pallets, paper pads, stretch foil, cardboard boxes.			
LABELLING ON THE PACKAGE:	<ul style="list-style-type: none"> - Regulation of the Ministry of Agriculture and Rural Development of 23 December 2014 on the labelling of specific types of food (Journal of Laws 2015.29) - Regulation of the European Parliament and of the Council (EU) No. 1169/2011 of 25.10.2011 on the provision of food information to consumers (O.J. EU L.05.70.1). 			
	<ul style="list-style-type: none"> ▪ PRODUCT NAME: ▪ sugar assortment ▪ name and address of manufacturer ▪ net weight ▪ bar code ▪ nutritional values (for individual packages up to 50 kg) ▪ lot number: 			
	L: DDD 000 RR where the various symbols have the following meanings: DDD – three-digit number for the day of the year when the product was packed 000 – three-digit number for the Branch/Location where the product was packed RR – two-digit number for the year when the product was packed			
MARKING ON COLLECTIVE PACKAGING – pallet	Logistic label containing the following information: <ul style="list-style-type: none"> ▪ manufacturer name ▪ product description ▪ product code ▪ production plant name ▪ storage ▪ content ▪ batch number ▪ SSCC code ▪ logistic unit mass ▪ number of packages on a pallet ▪ tag number 			
TRANSPORT:	Requirements according to Regulation (EC) No. 852/2004 of the European Parliament and the Council of 29 April 2004 on the hygiene of foodstuffs (Journal of Laws, EU 04 L139/1), as amended.			
TYPES OF TRANSPORT USED FOR DISTRIBUTION:	Road transport (trucks, trailers, semi-trailers, tankers). Rail transport (wagons). All means of transport should be: <ul style="list-style-type: none"> ▪ clean, without foreign bodies ▪ covered, dry, free from foreign smells ▪ secured to protect the load from getting wet, ▪ certified for food transportation ▪ tank for transporting loose sugar should be cleaned and disinfected in authorized car washes with a cleaning certificate attached to each tank. 			
	Name:	Position:	Date:	Signature:
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Reviewed by:	Małgorzata Zinkiewicz	Quality Assurance Representative	02.10.2023 r.	
Approved by:	Jacek Strykowski	Office Director - Management Board Representative for Management Systems	02.10.2023 r.	

Pełnomocnik Zarządu ds.
Systemów Zarządzania
Jacek Strykowski



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PRODUCT NAME:	White sugar KN Code: CN 1701 99 10
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MANUFACTURER:	Krajowa Grupa Spożywcza S.A. w Toruniu Ul. Kraszewskiego 40, 87-100 Toruń tel. +48 56 650 11 00, fax +48 56 650 11 04
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ORIGIN:	Product of Poland
RAW MATERIAL:	sugar beet, genetically unmodified

INGREDIENTS:	Sucrose Exempted from the obligation to register at the European Chemicals Agency pursuant to Regulation (EC) No. 1907/2006 of the European Parliament and the Council of 18 December 2006, as amended.
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CONSUMER USE:	It is intended for direct consumption and as an additive for various food products and raw material or semi-product for further processing. Diabetics should use sugar in consultation with a doctor.
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PROPERTIES	We declare meeting the requirements of the Regulation of the European Parliament and of the Council (EU) No. 1308/2013 of 17 December 2013 a common organisation of the markets in agricultural products and repealing Council Regulation (EEC) No. 922/72, EEC No. 234/79, (EC) No. 1037/2001 and EC No. 1234/2007.	
▪ commercial quality	dry, in the form of homogeneous granulated crystals, free-flowing	
▪ polarisation °Z	min. 99,7	
▪ moisture content, %	max. 0,06	
▪ invert sugar content, %	max. 0,04	
▪ total number of points, Sec.	max. 22	
▪ number of points in relation to ash content, Sec.	max. 15	
▪ number of points in relation to the colour of sugar crystals, Sec.	max. 9	
▪ number of points in relation to the colour of sugar solution, Sec.	max. 6	

ORGANOLEPTIC PROPERTIES:	PN-A-74850:1996/Az1 dated December 2005 - White sugar		
	Category 1	Category 2	
▪ colour	white	white, slightly creamy tinge is permitted	
▪ appearance and consistency	loose crystals, without conglutinations and lumps, presence of adhesions and twin crystals is acceptable	loose crystals, without conglutinations and lumps, presence of adhesions and twin crystals is acceptable	
▪ smell	without foreign smell, the smell typical of sugar	without strange smell, the smell characteristic of sugar	
▪ taste	sweet, typical of sugar	sweet, characteristic of sugar	
▪ clarity of the solution	clear solution	clear solution, residual iridescence permitted	
▪ granulation	KN - unsegregated sugar		

PHYSICAL AND CHEMICAL PROPERTIES:	PN-A-74850:1996/Az1 dated December 2005 - White sugar			
	Category 1	Category 2	Method	
▪ polarimetric sucrose content, °Z	min. 99,7	min. 99,7	ICUMSA GS2-1	
▪ moisture content, %	max. 0,06	max. 0,06	ICUMSA GS2/1/3/9-15	
▪ content of reducing substances, %	max. 0,04	max. 0,04	ICUMSA GS2/3/9-5	
▪ colour of the solution of sugar, unit ICUMSA	max. 22,5	max. 45	ICUMSA GS2/3-10	
▪ sugar crystals colour, type of model constant colour patterns	max. 2	max. 4,5	ICUMSA GS2-13	



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▪ ash content, %	max. 0,011	max. 0,027	ICUMSA GS2/3/9-17
▪ number of points for colour, point	max. 3	max. 6	Regulation of the European Parliament and of the Council (EU) No. 1308/2013 of 17 December 2013
▪ number of points for type, point	max. 4	max. 9	
▪ number of points for ash, point	max. 6	max. 15	
▪ total number of points, points	max. 8	max. 22	
▪ substances insoluble in water	Limits based on producer stipulations and customer requirements not more than 20 mg/kg		ICUMSA GS2/3/9-19
NUTRITIONAL VALUE in 100 g	Regulation of the European Parliament and of the Council (EU) No. 1169/2011 of 25.10.2011 on the provision of food information to consumers (O.J. EU L.05.70.1).		
▪ calorific value (energy)	1700 kJ/400 kcal		
▪ fat	0g		
▪ of which saturated fatty acids	0g		
▪ carbohydrates	100g		
▪ of which sugars	100g		
▪ protein	0g		
▪ salt	0g		
HEAVY METAL CONTENT:	Limits based on customer requirements and producer agreements		
▪ lead	max. 0.1 mg/kg		
▪ cadmium	max. 0.02 mg/kg		
▪ mercury	max. 0.01 mg/kg		
▪ arsenic	max. 0.1 mg/kg		
▪ copper	max. 1.0 mg/kg		
▪ iron	max. 1.0 mg/kg		
ALLERGENS:	- Regulation of the European Parliament and of the Council (EU) No. 1169/2011 of 25.10.2011 on the provision of food information to consumers (O.J. EU L.05.70.1). - Commission Regulation (EU) No. 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No. 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives.		
▪ SO ₂	not more than 10 mg/kg		
PESTICIDE CONTENT:	According to Regulation (EC) No. 396/2005 of the European Parliament and of the Council of 23 February 2005 on maximum residue levels of pesticides in food and feed of plant and animal origin and on their surface, as amended (O.J. EU L.05.70.1).		
GMO:	Regulation (EC) No. 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed (O.J. EU L 03.268/1).		
According to the statements of seed producers, the seeds used for growing sugar beets used to produce sugar are not genetically modified.			
MICROBIOLOGICAL CHARACTERISTICS:	According to microbiological standards established by the National Soft Drink Association (Bottlers) USA		
▪ Total mesophilic bacteria	max. 200 cfu in 10g		
▪ moulds	max. 10 cfu in 10g		
▪ Yeast	max. 10 cfu in 10g		
▪ Salmonella	absent in 25g		
▪ Enterobacteriaceae	absent in 1g		
▪ Coliforms	absent in 1g		
▪ Escherichia coli	absent in 1g		
STORAGE CONDITIONS	Warehouses: clean, dry rooms with no foreign smells, protected from pests. Relative air humidity not higher than 70%. Air temperature not lower than + 10°C, if they are heated.		
	Silos: dry, clean, sealed for protection against pests, ventilated.		