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1. DESCRIPTION

1.1 PRODUCT NAME

Pearl sugar

1.2 LEGAL NAME

Sugar intended for human consumption (Royal Decree of 19 March 2004 on sugars – Council Directive 2001/111/CE of 20 December 2001 relating to certain sugars intended for human consumption)

1.3 HTS CODE

17 01 99 10 99 10 (-10T) or 17 01 99 10 99 50 (+10T)

1.4 TYPE OF PRODUCT AND DESCRIPTION

White pearl

Type	Granule size
C03	0,5 to 1,1 mm
C05	0,7 to 2 mm
C07	0,5 to 2,5 mm
C09	1,4 to 2 mm
C10	1,4 to 2,5 mm
C15	1,7 to 3,2 mm
C20	2,0 to 4,0 mm
C25	2,5 to 5,0 mm
C30	3,2 to 5,6 mm
C35	4,0 to 6,0 mm
C40	6,0 to 9,5 mm
C45	8,0 to 11,5 mm
C50	10,0 to 15,0 mm
C90	4,0 to 25,0 mm

1.5 ORIGIN

Sucrerie Couplet S.A. certifies that the pearl sugar they commercialize is manufactured in Belgium from crystal sugar made from GMO- free European sugar beets.

2. CHARACTERISTICS

2.1 ORGANOLEPTIC CHARACTERISTICS

Texture	Granular
Odour	Neutral
Flavour	Sweet
Colour, aspect	White pearl

2.2 PHYSICAL-CHEMICAL

	Tolerance	Frequency	Method	Lab.
Humidity	0,2 ± 0,2 %	daily	Derived from ICUMSA GS2/1/3/9-15 (2007)	Internal
Dry matter	99,8 ± 0,2 %			
Colour in solution	Max. 22,5 ICUMSA	1x/week	Derived from ICUMSA GS2/3-10 (2011)	Internal
Granule size	See specification Mesh : ○ : round □ : square	Every 10 pallets In the beginning & at the end of emptying the silo	Sieving – Derived from ICUMSA GS2/9-37(2007)	Internal

2.3 MICROBIOLOGICAL

	Tolerance	Frequency	Method	Lab
Mesophilic aerobic germs 30°C	<200 / 10g	1x / year	ISO 4833	External*
		1x/week	Millipore Filtration	Internal
Thermophilic Aerobic total germs	<10 / 10 g	1x / year	ISO 4833	External*
Thermophilic anaerobic total germs	<10 / 10 g	1x / year	ISO 4833	External*
Lactobacillus	N.A.	-	-	-
Enterobacteriaceae 37°C	<10 / 10 g	1x / year	ISO 21528/2	External*
Coliforms	<10 / 10 g	1x / year	ISO 4832	External*
Escherichia coli	<1 / 10 g	1x / year	AFNOR BRD 07/1-07/93	External*
Staphylococcus coagulase positive	<10 / 10 g	1x / year	ISO 6888/2	External*
Sulphate-reducing anaerobic bacteria	<10 / 10 g	1x / year	ISO 15213	External*
Clostridium perfringens	N.A.	-	-	-
Bacillus cereus 30°C	<10 / 10 g	1x / year	ISO 7932	External*

* : External laboratory accredited to ISO 17025

	Tolerance	Frequency	Method	Lab
Yeast	<10 / 10g	1x / year	NF V 08-059	External*
Mould	<10 / 10g	1x / year	NF V 08-059	External*
Yeast and mould	<20/10g	1x/week	Millipore Filtration	Internal
<i>Salmonella spp</i>	N.A.	1x / year	Vidas up-SLM	External
<i>Listeria monocytogenes</i>	N.A.	1x / year	Vidas LMO II	External
Pathogen toxins	Absence	-	-	-
N.A. : Not applicable. The presence of this micro organism in the product is impossible based on the current knowledge.				

2.4 CHEMICAL

	Tolerance	Frequency	Method	Laboratory
Mineral				
Na	< 50 mg/kg	1x / year	NEN-EN-ISO 6869	External
K	< 30 mg/kg	1x / year	NEN-EN-ISO 6869	External
Ca	< 20 mg/kg	1x / year	NEN-EN-ISO 6869	External
Metal				
Pb	< 0,1 mg/kg	1x / year	0029-EM [ICP-MS]	External*
Cd	< 0,02 mg/kg	1x / year	0029-EM [ICP-MS]	External*
Hg	< 0,02 mg/kg	1x / year	0029-EM [ICP-MS]	External*
As	< 0,1 mg/kg	1x / year	0029-EM [ICP-MS]	External*
Fe	< 1 mg/kg	1x / year	0029-EM [ICP-MS]	External
Cu	< 0,1 mg/kg	1x / year	0029-EM [ICP-MS]	External
Zn	< 1mg/kg	1x / year	0029-EM [ICP-MS]	External
SO ₂	< 10 mg/kg	1x / year	NBN-EN 1988-2	External
Pesticides	No determinable residues	1x/ year	Chromatographic analyses - GC/MS/MS and LC-MS/MS method	External*
Mycotoxins	Not applicable seen the origin of the product and its manufacturing and storage conditions based on current knowledge.			
Conductivity ash	0,010 ± 0,002 %	1x/year	ICUMSA GS2/3/9-17(2011)	Internal

3. PRESERVATION

3.1 STORAGE CONDITIONS

- Temperature: 12-30°C. Avoid sudden changes in temperature.
- Relative humidity : max 65 %
- If the above storage conditions are respected, the shelf life of sugar is practically unlimited.
- Advice: we recommend to use the product before 2 years of storage, based on the "First In First Out" principle.

3.2 BEST BEFORE LABELING

The date of minimum durability is not required for solid sugar conforming to the regulation EU 1169/2011 article 24, annex 10. So Pearl sugar as a solid sugar, is not subject to a best before or a minimum durability date labeling.

4. FOOD SAFETY & CONFORMITIES

4.1 MANUFACTURING AND COMMERCIALISATION PLACE

Sucrerie Couplet S.A.
 Rue de la Sucrerie, 30
 7620 BRUNHAUT - WEZ
 Belgium

Tel. : +32(0)/69.34.36.50
 Fax : +32(0)/69.34.36.60

4.2 CRISIS CONTACT

Contact during office hours	Contact for evening, weekend and holidays
Name: Dhanis Christine Function : Quality manager N° de téléphone : +32 (0) 69 34 36 56 Mobile : +32 (0) 497/40.45.61 Email : c.dhanis@coupletsugars.com	Name: Couplet Ignace Function : Management director N° de téléphone : Mobile : +32 (0) 497/40.47.23 Email : i.couplet@coupletsugars.com

4.3 GMO-FREE

4.3.1 Origin

Sugar: GMO-free European sugar beet

4.3.2 Labelling & declaration

- Sucrerie Couplet S.A. hereby certifies that the pearl sugar they produce does not contain ingredients made from genetically modified organisms, including their raw materials and processing aids.
- Consequently, Couplet's pearl sugar is in accordance with the European Regulations 1829/2003 and 1830/2003 (traceability and labelling).

4.4 ALLERGENS AND SPECIFIC COMPONENTS

Sulphites (not considered as allergens in accordance with Directive 2003/89/CE as <10 ppm)	< 10 ppm
Other allergens in accordance with the European Directive 2000/13/CE and its successive modifications.	Absence
Sucrose	99,8 ± 0,1 %

4.5 CERTIFICATION & HACCP

Sucrerie Couplet S.A has the certification FSSC22000. We certify that the production is in accordance with the HACCP system principles and with the Good Hygiene Practices as required by :

- Regulation (EC) N° 853/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs .

Sucrerie Couplet S.A certifies to be registered with the official inspections services: FASFC (Belgian Federal Agency for the Safety of the Food Chain) and declare the whole of its activities. Number: 0405.859.975

4.6 OTHER GUARANTEES

The products described in this file:

- Do not contain alcohol ;
- Are not from animal origin and do not contain ingredients from animal origin ;
- Are suitable for vegetarian and vegetarian diet ;
- Do not contain sweeteners ;
- Have not been treated with ionising radiation, nor have any of their ingredients;
- Kosher certificate

24/4/2014
P. Baudouin
Sucrerie COUPLET S.A.
rue de la Sucrerie, 30
B - 7620 Wez-Velvain
Belgique

5. TRACEABILITY

5.1 LOT NUMBER

For traceability the lot number is indicated on a label (pallet + bag).

The pallet code is valid for all the bags composing the pallet. The pallet code contains 8 digits, as shown below :

Pallet code		TT	Y	WW	PPP
		Type	Year	Week n°	Pallet n°
Examples	C05	05	0 for 2010	01	001
	C20	20	1 for 2011	↓	↓
	C50	50	2 for 2012		
				52	999

In case of complaint, the SSCC N° or the pallet code is required. A picture of the bag label and the pallet label help also.

5.2 CONFORMITY

The traceability system set up in Sucrerie Couplet S.A. fully meets the legal requirements:

- Regulation (EC) n° 178/2002 of the European Parliament and of the Council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety.

And consequently allows having a rapid and efficient recall procedure

6. LOGISTICS & STANDARD PACKAGING

6.1 TYPE OF BAGS

- Multi-layers paper bags that are folded before being sewed.
- Colour printed on white kraft
- Polypropylene Big bag with a coating, with a filling spout and a discharge spout

6.2 WEIGHT INFORMATION

Net weight of a bag / big bag	10 kg	25 kg	1 000 kg
Net weight of a pallet	900 kg	1 000 kg	-
Gross weight of a bag / big bag	10,1 kg	25,21 kg	1 002 kg
Gross weight on wooden pallet	± 935 kg	±1 035 kg	±1 030 kg
Gross weight on plastic pallet	± 940 kg	±1 040 kg	±1 035 kg

6.3 PALLET COMPOSITION & DIMENSIONS

	10 kg bag	25 kg bag	Big bag 1000 kg
Number of bags per pallet	90	40	-
Number of bags per layer	6	4	-
Number of layers per pallet	15	10	-
Dimensions of the bags in cm	36 x 65 + 12	54 x 75 + 15	110x110x145 105x105x152-
Dimensions of the pallets in cm (l x L)	80 x 120	80 x 120	80 x 120
Total dimension of the pallets in cm (l x L x h)	85 x 120 x 170	90 x 130 x 150	120 x 120 x 160

Filmed pallets of bags with blue plastic layers under and above the bags

6.4 CONFORMITY

The product described in this file is packaged and labelled in accordance with :

- Regulation (EC) N°1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food.

6.5 DOCUMENTS THAT ACCOMPANY THE DELIVERY

The Delivery Note accompanies every delivery. It contains the commercial and transport information and all the pallet code of the good delivered.

On customer request, a certificate of analysis that indicates the average of the analyses of the delivered goods is sent by mail

7. ENVIRONNEMENT

Sucrerie Couplet S.A. certifies to be affiliated to the "Val-I-Pac" system for the recycling of used packaging and consequently meets the environmental legal requirements. Sucrerie Couplet S.A. adheres to the environmental Charter developed by the FEVIA (Food Industry Federation).