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PCO article passport

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This product information revokes and renews all previous information about this product.

Article-No.	1130003
Article description	Popcorn sugar

1. Ingredients	White sugar / sugar

2. Average nutritional values	Energy in kJ/ kcal per 100g	1.700 kJ/ 400 kcal
per 100 g	fat (g)	0,0 g
	of which saturates (g)	0,0 g
	Carbohydrate (g)	100,0 g
	of which sugars (g)	100,0 g
	Fibres (g)	
	Protein (g)	0,0 g
	Salt (g)	0,0 g

3. Sales description	Sugar for popcorn production

3.1 Chemical data	Moisture	max. 0,06 %
	Invert sugar	max. 0,04 %
	Polarization	min. 99,7 °Z
	Color Type (1 point = 0.5 units of color type	max. 9 points
	Color of solution (1 point = 7.5 ICUMSA units)	max. 6 points
	SO_2	n. n. (<6mg/kg
	Cornband d_{10} - d_{99} (DIN 66141)	0,8 - 2,5 mm
	Bulk weight	850-900 kg/m^3
	Conductivity ash (1 point = 0,0018% ash)	max. 15 points

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4. Allergens		present:
	Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	No
	Crustaceans and products thereof	No
	Molluscs and products thereof	No
	Eggs and products thereof	No
	Fish and products thereof	No
	Peanuts and products thereof	No
	Soybeans and products thereof	No
	Milk and products thereof (including lactose)	No
	Nuts and products thereof (i.e. Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut	No
	Celery and products thereof	No
	Mustard and products thereof	No
	Sesame seeds and products thereof	No
	Sulphur dioxide and sulphites (>10ppm)	No
	Lupin and products thereof	No

5. Shelf life/storage	Shelf life from production	unlimited
	Residual maturity	
	Storage conditions	keep cool and dry
	Shelf life after opening	

6. Logistic	Unit	1 bag
	Content per bag	25 kg
	Bags per pallet	32

7. Suitable for specific diets	for Vegetarian diet	Yes
	for Vegan diet	Yes

8. Other

9. GMO	The product is not obtained from genetically modified raw materials and do not require GMO-labelling in accordance with the European Regulation 1829/2003/EC on “Genetically Modified Food and Feed” and 1830/2003/EC on the “Traceability and Labelling of Genetically Modified Organisms”