

beet sugar organic

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Product details	
Article number	
Supplier (Specification only valid for goods from this supplier)	
Product name	beet sugar organic
Legal name	beet sugar
Country of processing	
Country of origin (for this article all	Germany
possible origins are shown)	other origins possible due to availability
Agricultural origin	EU-agriculture
Product description	Beet sugar from organic agriculture according to regulation (EU) No. 2018/848
Botanical name	
Variety	
Production	
Customs tariff number	17011290
	beet sugar*
List of ingredients	*from certified organic agriculture
Product picture (Example photo, not batch-related, deviations possible)	Ideal for decepts fine haked goods and drinks simply anywhere where a
Preparation	Ideal for desserts, fine baked goods and drinks, simply anywhere where a little sweetness is required to refine the food.
Usage	
Foods intended for human nutrition the recommendations.	nat are prepared and consumed according to the preparation
Risk when used as intended for "YOPI" (Young, Old, Pregnant, Immunosuppressed)	
Potential advice for customers	
Further product characteristics	
Vegan	Yes
-	



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Raw food*	No		
Gluten free (< 20 ppm) according to analysis	No		
Superfood	No		
*"Raw food" is not a uniformly defined ter which are not heated above 45°C during t not considered, as there are no sufficient information on manufacturing and process	he prodi reliable s temper	uction process as well as sun-dried fruits. information on this. Mainly unrefrigerated atures are based on surveys of our supp	The temperatures during transport are containers and trucks are used. The
Average nutritional information	per 10)0g	
Energy (kJ / kcal)	1674	/ 400	
Fat (g)	0.0		
of which saturates (g)	0.0		
Carbohydrate (g)	100.0		
of which sugars (g)	100.0		
Fibre (g)	0.0		
Protein (g)	0.0		
Salt (g)	0.000		
Nutritional values may vary in natural proc Source: L-71162	ducts		
Sensorial parameters			
Appearance/Colour	white	crystals	
Flavour/Taste	chara	cteristically, sweet, pure, neutral, no	off flavour and off odour
Consistency	crysta	ılline	
Chemical and physical paramet			
This is an automatically generated specifi Moisture	cation, r	ot all parameters are applicable to every	product.
aw-value			
ph-value			
Size			
Broken			
Purity			
Vegetable foreign material			
Mineral foreign material (stones, sand)			
Microbiological parameters			
		Reference value (cfu/g)	Warning value (cfu/g)
Total plate count			
Enterobacteriaceae			
E. Coli			



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Yeasts				
Mould				
Salmonella				
The microbiological parameters, ur variations according to origin and h		by analysis, are reference and warni	ng values which are subject to natural	
Storage and shelf life				
Best before date	No be	est before date from production da	te	
Storage advice	Originally packed, dry, keep away from light			
torage advice	storaç	storage at < 20 °C, max. 65% atmospheric humidity		
Other storage advices				
Packaging				

shown for this article)

The packaging of product is in accordance to Comm. RG (EC) No. 1935/2004 and the Directives (EG) 10/2011 and 94/62.

25.00 kg

multilayer paper bag

GMO Status

The product is in accordance to Comm. RG (EC) No. 1829/2003 and Comm. RG (EC) No.1830/2003 and is not produced with GMO material.

lonizing radiation

Net weight per unit in kg Packaging material

(All possible packaging materials are

The product is not treated with ionizing radiation.

Pesticides

The product is in accordance to regulation (EU) No. 2018/848.

Mycotoxines/Heavy metals

The product corresponds to the Comm. RG (EU) No. 2023/915 and other currently valid amendments.

Foreign impurities

The complete absence of foreign impurities is not technically feasible. Within this limitation, the lowest technically possible level of impurities is taken care of.

Pests

The product is free of living pests in all states of development.



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	Contained as ingredient	Cross contamination possible	Comment
Gluten-containing cereals	-	n/a	
Wheat	-	n/a	
Rye	-	n/a	
Barley	-	n/a	
Oat	-	n/a	
Spelt	-	n/a	
KAMUT® Khorasan wheat	-	n/a	
Hybrides	-	n/a	
Crustaceans and crustacean products	-	n/a	
Eggs and egg products	-	n/a	
Fish and fish products	-	n/a	
Peanuts and peanut products	-	n/a	
Soybeans and soya products	-	n/a	
Milk and dairy products	-	n/a	
Nuts and nut products	-	n/a	
Almonds	-	n/a	
Hazlenuts	-	n/a	
Walnuts	-	n/a	
Cashew	-	n/a	
Pecan nuts	-	n/a	
Brazil nuts	-	n/a	
Pistachios	-	n/a	
Macadamia	-	n/a	
Celery and celery products	-	n/a	
Mustard and mustard products	-	n/a	
Sesame and sesame products	-	n/a	
Sulphur dioxide and sulphites > 10 mg/litre expressed as SO ₂	-	n/a	
Lupin and lupin products	-	n/a	
Molluscs and mollusc products	-	n/a	

n/a = not available

The above information is based on details provided by our suppliers and has not been confirmed by analyses.