

SUGAR and MICROBIOLOGY

Granulated white sugar is characterised by an extremely low water content (always < 0.06 %¹) so that, under normal storage condition, any risk of microbial proliferation is eliminated.

During the sugar manufacturing process, the various stages of extraction of the sugar, in particular the water evaporation stage, result in **destruction of the microbial flora** in the sugar solution². The granulated sugar is then packaged following extensive drying that has a **bacteriostatic effect** at normal temperature and humidity.

Furthermore, there is no mention in the scientific literature of **any recontamination of sugar by pathogenic bacteria**. The precautions taken as part of Good Hygiene Practice further strengthen safety in this area.

Due to this high degree of stability during storage, granulated sugar does not require a "Best Before" labelling.

Finally, European and International regulations dealing with foodstuffs for human consumption do not indicate **any microbiological requirements for sugar**.

¹ EEC Regulations 793/72 and EEC 2103/77

² Guide to Good Hygiene Practice in the Sugar Industry, SNFS/CSRCS, Leaflet 35 913 0000, JORF, (Official Gazette of the French Republic), September 2000

SOURCES: communication CEDUS – SNFS (17/11/2000).

The information of this specification is presented in good faith. Whilst care has been taken to ensure accuracy, legal liability is excluded to the extent permitted by current legislation. This document is likely to be updated without advance notice.