



Pfeifer & Langen



# PRODUCTS INFORMATION DATASHEET

**REFERS TO: GRANULATED WHITE SUGAR, SEGREGATED  
SUGARS, ICING SUGARS, SYRUPS, FONDANTS,  
CANE AND BROWN SUGARS, ORGANIC SUGARS  
AND DECORATING SUGARS**

**NOTE:** The information presented in this Product Information Datasheet is based on our present state of knowledge and is intended to provide general notes on our products and their uses. It must not be construed as guaranteeing specific properties of the products described herein or their suitability for a particular application. This document should not be considered as contractual and will not be automatically resent after change but could be upon customer request.



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## GENERAL INFORMATION



The Pfeifer & Langen Group in Poland comprises two companies:

**PFEIFER & LANGEN POLSKA S.A.** is a manufacturing company, owner of sugar factories in Głinojeck, Gostyń, Miejska Górka and Środa Wielkopolska.

**PFEIFER & LANGEN MARKETING SP. Z O.O.** is engaged in sales and sugar distribution.



In line with its long-term tradition, the key corporate objectives of Pfeifer & Langen have always included sustainable development, protection of natural resources, promotion of effective cultivation methods and corporate & social responsibility. We process the sugar beet in nearly 100%. The water recovered from the beets is reused in a closed circuit in the sugar production process.

The production process in our sugar plants is conducted in conformity with international standards, including among others ISO 22000, FSSC 22000, IFS Food. We are following the policy of sustainable use of the environment in conformity with the ISO 14001:2015 standard and the REDcert certificate. Striving for ensuring high quality at each stage of sugar's path to the consumer we conduct meticulous audits of our suppliers at various locations.



We buy sugar beets exclusively from local, Polish crops. The fields where sugar beets are cultivated are located in a close vicinity of our sugar factories: consequently, transport is efficient and has a low impact on environment. The average delivery radius of sugar beets to our sugar plants is 42 km in the Wielkopolska province and 68 km in Głinojeck. The short time of transport translates to a smaller environmental footprint.

Our employees are our best ambassadors. We make sure that each of our thousand employees has complete knowledge on the company operations and is provided with possibilities of professional development. We offer skills improvement training programmes and attractive packages of non-pay-related benefits, including inter alia private medical care and group insurance on preferential terms.



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ALL PRODUCTS



### 3 QUALITY STANDARDS

#### MANUFACTURER - PFEIFER & LANGEN POLSKA S.A.

- [Miejska Górka Sugar Plant](#) and warehouses Góra Śląska and Głogów – FSSC 22000
- [Gostyń Sugar Plant](#) – FSSC 22000
- [Środa Wielkopolska Sugar Plant](#) – IFS Food
- [Glinojeck Sugar Plant](#) – IFS Food



#### SUPPLIER – PFEIFER & LANGEN MARKETING SP. Z O.O.

- ISO 22000

### 4 SUSTAINABILITY CERTIFICATES

SUGAR PLANT	PFEIFER & LANGEN POLSKA S.A				PFEIFER & LANGEN MARKETING SP. Z O.O
	MIEJSKA GÓRKA	GOSTYŃ	ŚRODA WLKP	GLINOJECK	
REDcert EU	✓	✓	✓	✓	✓
REDcert <sup>2</sup>	✓	✓	✓	✓	✓
RSPO			✓*		✓*
ISO 14001	✓	✓	✓	✓	

\* for gelling products

Certificates available for download on the website:

**WWW.PFEIFER-LANGEN.PL/FIRMA/  
ZARZADZANIE-JAKOSCIA**





## 5 CONFORMITY

- The product complies with all applicable Polish and German Food Law regulations as well as with all applicable European Food Law and hygiene requirements. In particular, the products meet the German Food and Feed Code (LFGB) and Regulation 178/2002/EC. The requirements of the Regulation (EU) No. 1169/2011 are met – if applicable for the labelling of processed products.
- Where relevant, the requirements of Regulation 396/2005/EC setting maximum residue levels of pesticides in or on food and feed of plant and animal origin as well as of Regulation (UE) No. 2023/915 setting maximum levels for certain contaminants in foodstuffs (reference is made to the national regulation on contaminants, German “Kontaminantenverordnung”) are met.

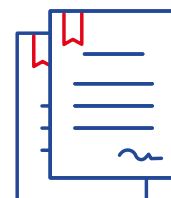
## 6 QUALITY DOCUMENTS

Quality documents such as **Specification** and **MSDS\*** available upon Request.

When sugar dust, in the right concentration and granulation, is present in a mixture with air and an ignition source is present, an explosion can occur.

Thus, we recommend the following precautions:

- preventing the formation of sugar dust;
- removal of dust from work area and equipment;
- avoidance of all sources of ignition;
- prevention of electrical charge build-up.



\*In accordance with Article 2(7)(a) of and Annex IV to Regulation (EC) No 1907/2006 of the European Parliament and of the Council of 18 December 2006 (REACH Regulation), as amended, sucrose (EINECS No. 200-334-9, CAS No. 57-50-1) is exempt from the registration requirement as a substance for which sufficient information exists that its intrinsic properties give rise to minimal risk.

According to Article 31 of Regulation (EC) No 1907/2006 of the European Parliament and of the Council of 18 December 2006 (REACH Regulation), as amended, which defines the criteria for the provision of a safety data sheet by a supplier of a substance or a mixture, a safety datasheet is not required for white sugar.

Although a safety datasheet is not legally required, we would like to inform you that, depending on the type of product, sugar dust may be deposited on the sugar supplied. It is also possible for sugar dust to form, for example through abrasion during transport. When sugar dust, in the right concentration and granulation, is present in a mixture with air and there is an ignition source, a dust explosion may occur.



## 7 SPECIFIC PRODUCTS INFORMATION

### PHYSICOCHEMICAL CHARACTERISTICS

On the specification available upon request.

### METHODS OF ANALYSIS

In accordance with ICUMSA methodology.

### MICROBIOLOGY

On the specification available upon request.

### METHODS OF ANALYSIS

Analyses are performed in an internal and external accredited laboratory.

### LABORATORIES

Pfeifer & Langer has in-house laboratories, but we also use the services of an accredited external laboratories.

## 8 NUTRITIONAL VALUES

Nutritional values specified in the product specification.



## 9 ALLERGENS

The below listed ingredients with allergenic potential according to Regulation (EU) No 1169/2011 are not contained in the products supplied by Pfeifer & Langer:

- Cereals containing gluten\* and products thereof
- Crustaceans and products thereof
- Eggs and products thereof
- Fish and products thereof
- Peanuts and products thereof
- Soybeans and products thereof
- Milk and products thereof (including lactose)
- Nuts\*\* and products thereof
- Celery and products thereof
- Mustard and products thereof
- Sesame seeds and products thereof
- Sulphur dioxide and sulphites > 10 mg / kg
- Lupins and products thereof
- Molluscs and products thereof

Therefore, there is no possibility of cross-contamination with allergens.

\*i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains

\*\*i.e. almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts, Queensland nuts

## 10 SULPHUR DIOXIDE AND SULPHITES



The sulfur dioxide and sulfite level is: <6 mg/kg

## 11 STATEMENT REGARDING TO GLUTEN

We hereby declare that products produced by Pfeifer & Langen Polska S.A. are not food for special purposes. Our products contain less than 20 ppm of gluten therefore they meet the requirements of the gluten-free products in accordance to Regulation WE 828/2014/.

## 12 STORAGE CONDITIONS AND SHELF LIFE

Storage Conditions and Shelf life specified in the product specification.

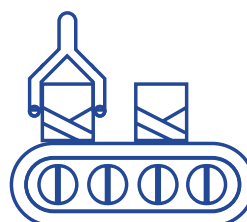
## 13 IDENTIFICATION / LOT NUMBER

L+7: L = Lot number; 1. + 2. digits = plant key; 3. digit = year; 4.+5. digits = calendar week; 6. digit = production day in the week; (optional 7. digit = check digit). Bulk delivery: Lot number = delivery note number. Batch number starting from:

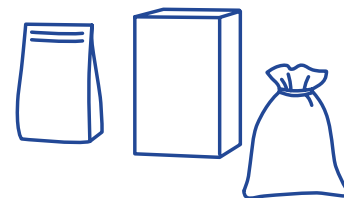
- L31** – means that the sugar was produced by Gostyń Sugar Plant
- L32** – means that the sugar was produced by Miejska Górką Sugar Plant
- L35** – means that the sugar was produced by Środa Wielkopolska Sugar Plant
- L36** – means that the sugar was produced by Głinojeck Sugar Plant

## 14 FLOW CHART

Available upon request







## 15

## STATEMENT REGARDING TO APPROVAL OF FOOD CONTACT PACKAGING

Herewith we confirm that, according to the statements of our suppliers, the packaging materials with food contact used for our products are suitable for the intended use and comply with the following requirements:

- § 30 and § 31 of the German food and feed code (LFGB),
- European Regulation (EC) No. 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food,
- European Regulation (EC) No. 1935/2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC.

Only relevant for used printing inks:

- GMP standard, guideline and list of rejected print colours, primers, enamels and overpressure enamels issued by the European Printing Ink Association (EuPIA)

Only relevant for paper and board materials:

- Recommendation No. XIV and No. XXXVI of the BFR and testing conditions stated in § 64 LFGB.

Only relevant for plastic materials:

- European Regulation (EC) No. 10/2011 on plastic materials and articles intended to come into contact with food.

For the purpose of uniform implementation of the aforementioned recommendation, the Standing Committee on Animal Plant Food and Feed has determined the following MOAH levels, which apply depending on the type of product:

- 0.5 mg/kg for dry products with low fat/oil content ( $\leq 4\%$  fat/oil),
- 1 mg/kg for products with higher fat/oil content ( $> 4\%$  fat/oil content),
- 2 mg/kg for fats/oils.

To ensure that our products do not contain MOSH/MOAH, we periodically conduct migration tests in the packaged finished product at an external, accredited laboratory. The results obtained are below the laboratory's level of determination, and below the levels proposed by The Standing Committee on Animal Plant Food and Feed (PAFF Committee).

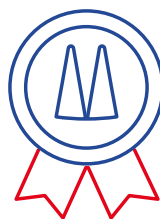


## 16 CERTIFICATE OF ANALYSIS

A certificate of analysis is provided for each batch. Certificates of analysis are automatically generated upon delivery.

The certificate includes:

- logo of the manufacturer,
- manufacturing plant,
- name of the product,
- product code,
- batch number,
- physical and chemical parameters.



For products with an expiry date in addition:

- date of manufacture of the batch,
- expiration date.

## 17 FEATURES OF PRODUCTS SUPPLIED BY PFEIFER & LANGEN

<b>HALAL</b>	The products are suitable and certified Halal. Certificate available for download on the website: <a href="http://www.pfeifer-langen.pl/firma/zarzadzanie-jakoscia">www.pfeifer-langen.pl/firma/zarzadzanie-jakoscia</a>
<b>KOSHER</b>	The products are suitable and certified Kosher Pareve/Passover. Certificate available for download on the website: <a href="http://www.pfeifer-langen.pl/firma/zarzadzanie-jakoscia">www.pfeifer-langen.pl/firma/zarzadzanie-jakoscia</a>
<b>VEGETARIAN</b>	The products are suitable for vegetarian diet but not certified.
<b>VEGAN</b>	The products are suitable for vegan diet but not certified.
<b>ORGANIC (BIO)</b>	We don't produce BIO products but we have some on offer: <a href="http://www.pfeifer-langen.pl/en/products/products-organic-sugar">www.pfeifer-langen.pl/en/products/products-organic-sugar</a>



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## STATEMENT REGARDING TO GMO

We herewith confirm that the delivered products from Pfeifer & Langen Polska S.A. are 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”.

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## STATEMENT REGARDING TO PESTICIDES AND HEAVY METALS

We herewith declare that average samples of white sugar (basic raw material) are analysed regarding pesticide residues and heavy metals within the scope of our quality management system. Our long-term research to date confirms that the values are below the detection limit.

For heavy metals, they are respectively:

**ARSENIC (AS)** < 0,1 mg/kg

**LEAD (PB)** < 0,05 mg/kg

**CADMIUM (CD)** < 0,01 mg/kg

**MERCURY (HG)** < 0,005 mg/kg

Furthermore our sugar complies – where applicable – with the requirements of Regulation (EU) No. 2023/915 setting maximum levels for certain contaminants in foodstuffs and Regulation (EC) No. 396/2005 setting maximum residue levels of pesticides in or on food and feed of plant and animal origin.

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## STATEMENT REGARDING TO BSE/TSE

We herewith confirm that raw materials or auxiliary materials from animal origin are not used for the production of the delivered food products from Pfeifer & Langen. Accordingly, presence materials with BSE/TSE are not possible in our products.

## 21 STATEMENT REGARDING TO MELAMINE

We herewith confirm that raw materials or auxiliary materials used in the production of sugar and its assortments does not contain melamine.

## 22 STATEMENT REGARDING TO BONE CHAR

We herewith confirm, that during manufacture sugar and its assortments we do not use bone char.

## 23 STATEMENT REGARDING TO IRRADIATION AND ETO

We hereby confirm that the products supplied by Pfeifer & Langen have not been treated with ionizing radiation or ethylene oxide exposure.

## 24 PEST CONTROL

We employ an external company to check and secure according to the control plan of our companies. They check the companies once per month, and in the summer season, they conduct control twice per month.

## 25 SANITARY AND VETERINARY NUMBERS

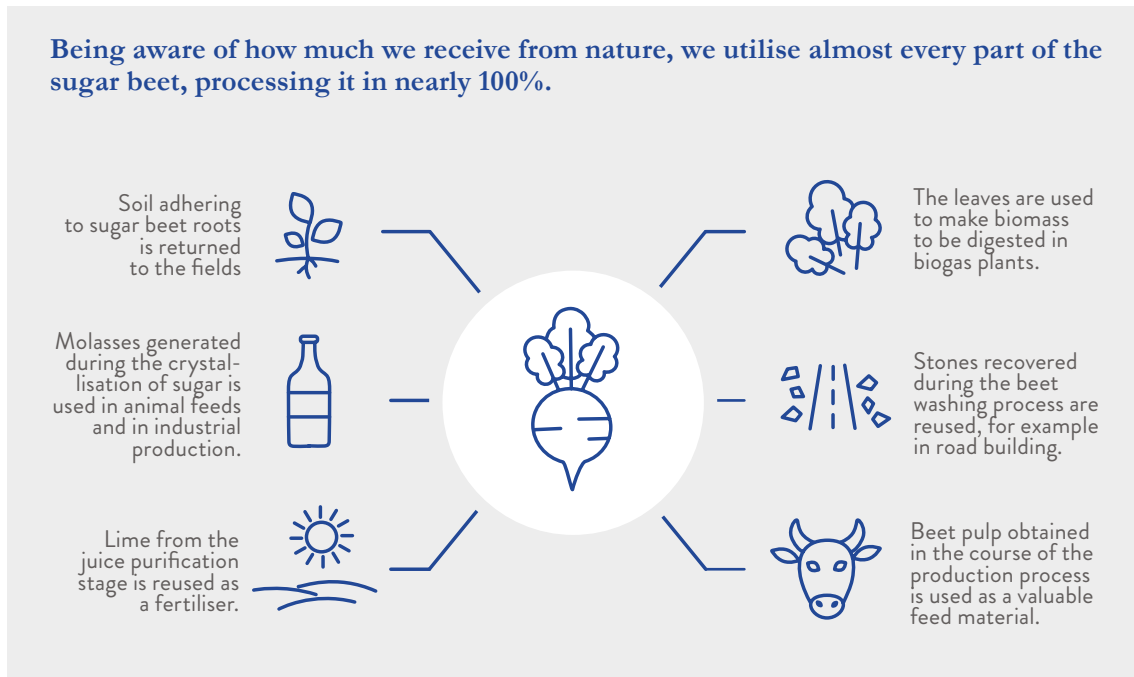
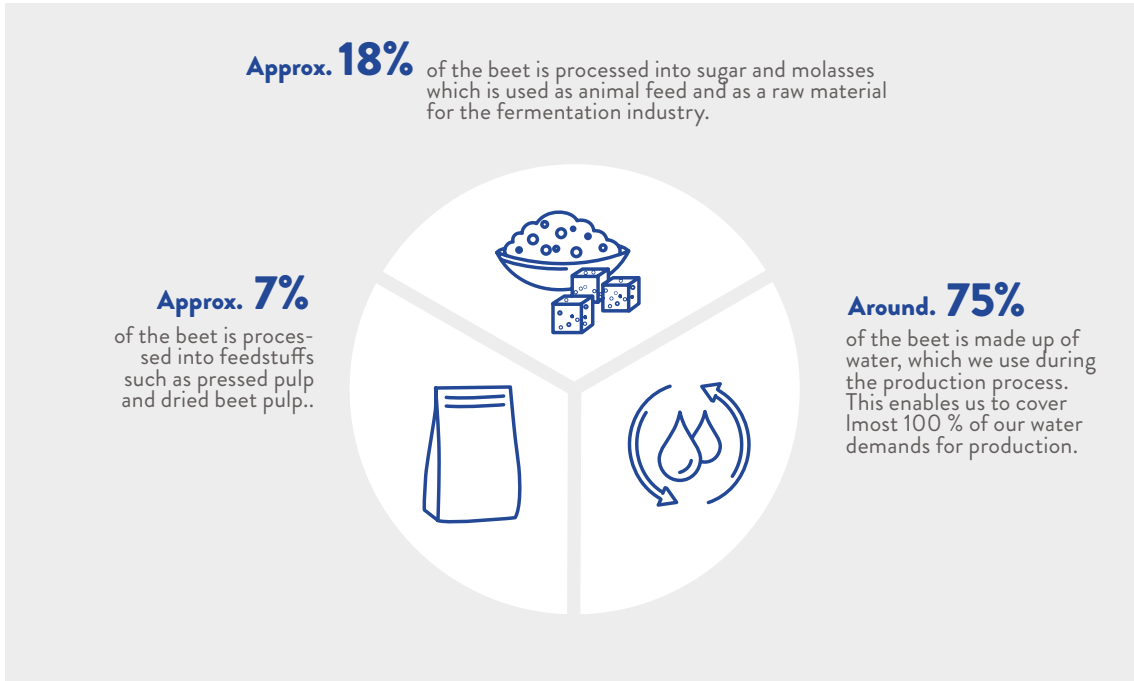
LOCATION	SANITARY NUMBER	VETERINARY NUMBER
<b>GOSTYŃ</b>	HŻ-4110/20/1-01(5)/07	PL3004082p
<b>GLINOJECK</b>	663/1402/2007	α – PL1402022p
<b>MIEJSKA GÓRKA</b>	4110/20-1	PL3022005p
<b>ŚRODA WIELKOPOLSKA</b>	ON-HŻ-4110/20/1-1/07	PL3025019p
<b>PFEIFER &amp; LANGEN MARKETING SP. Z O.O.</b>	-	PL3064127p

## CORPORATE SOCIAL RESPONSIBILITY

<b>SEDEX NUMBER</b>	Pfeifer & Langen Polska S.A. ZS1055761 Pfeifer & Langen Marketing Sp. z o.o. ZC1038255
<b>ECOVADIS</b>	Pfeifer & Langen Polska S.A. has a registration in Ecovadis
<b>SUSTAINABILITY</b>	<a href="http://www.pfeifer-langen.pl/zrownowazony-rozwoj">www.pfeifer-langen.pl/zrownowazony-rozwoj</a>
<b>GOOD ACTIONS</b>	<a href="http://www.dobredzialania.slodkielaczy.pl">www.dobredzialania.slodkielaczy.pl</a>



## SUSTAINABLE DEVELOPMENT IN PFEIFER & LANGEN POLSKA GROUP



# ENVIRONMENTAL PROTECTION MEASURES



**CULTIVATION, HARVESTING AND DELIVERY OF THE RAW MATERIAL TO SUGAR FACTORIES**

- Strip tillage cultivation comprising the use of machines which simultaneously cultivate the field, sow beet seeds and apply the appropriate dose of the fertiliser, which significantly reduces exhaust emission, wind and water erosion and the quantities of artificial fertiliser.
- Implementation of a programme for balancing the content of organic matter in the soil (humus) as well as a system for organising Logistics.
- Using GPS systems to optimise the raw material transport from the field to the sugar factory, which contributes to reducing fuel consumption and exhaust emissions.

- Cleaning the raw material in a closed water circuit using recycled water (treated wastewater).
- Reclaiming water from sugar beets in the form of condensates, which significantly reduces the consumption of deep well water and the amount of generated wastewater.
- Using measures preventing the leakage of petroleum and chemical substances into the soil and subterranean waters.
- Building new and upgrading the existing industrial wastewater treatment facilities.
- Optimising the use of thermal and electrical energy whereby reducing the air emissions of pollutants from fuel combustion.

**SUGAR PRODUCTION PROCESS**

**SUGAR PACKAGING, WAREHOUSING AND SALE**

- Increasing the quantity of bulk sugar sales whenever possible, to reduce packaging waste.
- Optimisation of sugar packaging materials in order to reduce packaging weight and, consequently, the quantity of packaging waste.
- Building new silos and tanks for liquid sugar in order to reduce shipping the product to external warehouses.
- Cooperation with organisations engaged in recycling activities.

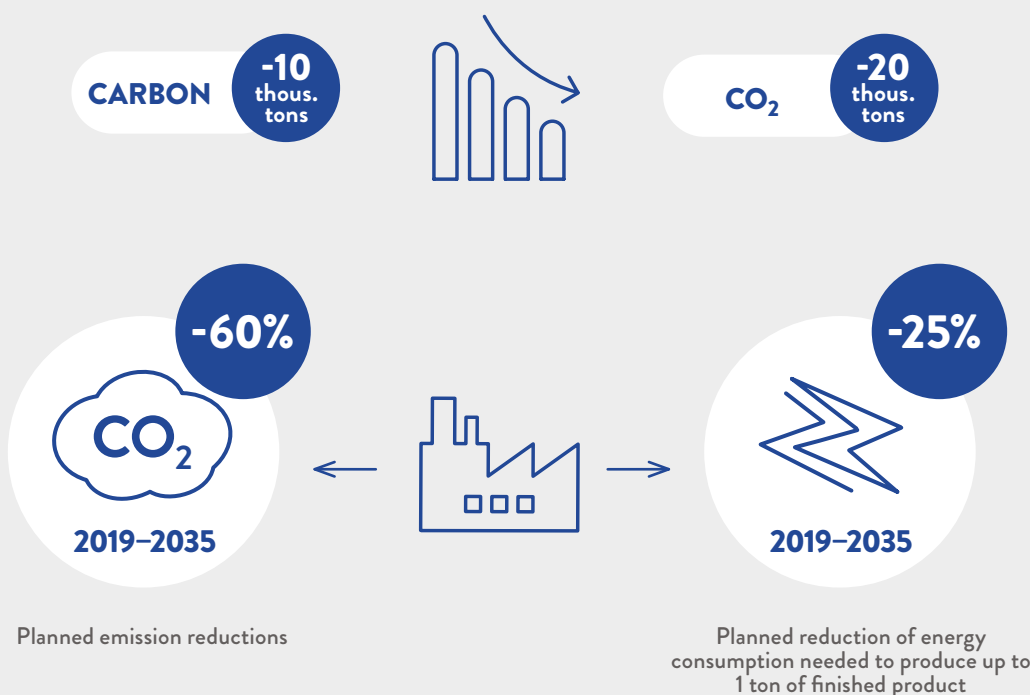


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TOWARDS FUTURE ENERGY SOURCES

By reducing energy consumption, we burn less carbon, and therefore we reduce:

- emission of carbon dioxide into the atmosphere, reducing our carbon footprint,
- emissions of sulfur oxides, nitrogen oxides and dust, which significantly improves air quality in the vicinity of our sugar plants



We encourage you to read the report on Pfeifer & Langer Group's sustainability efforts in Poland available at:

[WWW.SLODKIELACZY.PL/ZROWNOWAZONY\\_ROZWOJ\\_PFEIFERLANGEN.PDF](http://WWW.SLODKIELACZY.PL/ZROWNOWAZONY_ROZWOJ_PFEIFERLANGEN.PDF)



## THE CURRENT VERSIONS OF CERTIFICATES AND STATEMENTS

The current versions of certificates and statements are available to download on website:

[www.pfeifer-langen.pl/firma/zarzadzanie-jakoscia](http://www.pfeifer-langen.pl/firma/zarzadzanie-jakoscia)

- **STATEMENT REGARDING TO ALLERGENS**
- **STATEMENT REGARDING TO BSE\_TSE**
- **STATEMENT REGARDING TO GLUTEN**
- **STATEMENT REGARDING TO GMO**
- **STATEMENT REGARDING TO GMO IN FEED PRODUCTS**
- **STATEMENT REGARDING TO BONE CHAR**
- **STATEMENT REGARDING TO MELAMINE**
- **STATEMENT REGARDING TO APPROVAL OF FOOD CONTACT PACKAGING**
- **STATEMENT REGARDING TO PESTICIDES AND HEAVY METALS**
- **STATEMENT REGARDING TO IRRADIATION AND ETO**
- **STATEMENT REGARDING TO MATERIAL SAFETY DATA SHEET**





Pfeifer & Langen

Pfeifer & Langen Polska S.A.  
ul. Mickiewicza 35  
60-837 Poznań

Phone: +48 61 846 35 00  
e-mail: pfeifer-langen@diamant.pl

[www.pfeifer-langen.pl](http://www.pfeifer-langen.pl)  
[www.sklep.diamant.pl](http://www.sklep.diamant.pl)