



Nordic Sugar
Member of Nordzucker Group

Safe Sugar



Demands for food safety grow stronger every year. Nordic Sugar regards it as a natural responsibility to ensure that consumers and authorities can trust the products we supply. We have unique opportunities for achieving this aim since we work with the whole value chain – from sowing, cultivation and harvest to transport, sugar production, storage, packaging and final delivery.



“Nordic Sugar has unique opportunities to meet the market’s high demands for food safety through active involvement in the whole value chain – from field to fork.”

Our main suppliers are beet growers

Nordic Sugar collaborates closely with the 6,000 beet growers in Northern Europe that supply sugar beets to our factories.

To make the beet cultivation process as efficient and environmentally friendly as possible, we provide our beet growers with detailed information and advice regarding beet cultivation, development methods and machinery. We have summarised our information and recommendations in Guidelines on Beet Cultivation, a manual that applies to all the countries we deal with.

Our other suppliers, for instance of packages and ingredients, must be approved before they are allowed to be our suppliers. We regularly visit our main suppliers to check that they meet their commitments. Nordic Sugar’s packages are approved for food, and we continuously check that they meet EU packaging regulations and national laws. Our suppliers’ plants are approved for the production of packages that come into direct contact with food.

Our production locations

Our sugar products are produced in Denmark, Sweden, Finland and Lithuania. The main raw ingredient is sugar beet, from which we extract granulated sugar at beet plants in each individual country. Cane sugar can also be refined for use in different sugar products.

Besides our beet plants, we have refineries in Finland and Sweden, which primarily manufacture speciality products.

No GMO ingredients

We do not currently approve GMO products in any parts of our activities. We do not use genetic engineering in our manufacturing process, and none of our raw materials or ingredients are genetically modified.

However, if our customers take a more positive attitude towards GMO in future, we may reevaluate our position regarding GMO products. For further information, please request our document Nordic Sugar’s position on biotechnology for sugar products.

HACCP guarantees safe sugar

Nordic Sugar actively applies HACCP. We have HACCP plans for all our products and follow guidelines including the Codex Alimentarius. Our HACCP procedures are supervised by a reference group with broad expertise. The group conducts general risk analyses and supports local work at our factories.

Our HACCP risk analysis covers biological, physical, chemical and allergy risks. We also have special guidelines for glass items.

For further information, please request our brochure “HACCP plan on Granulated Sugar production”.

FSSC 22000 guarantees safe food management

Nordic Sugar’s HACCP and hygiene procedures comply with FSSC 22000. FSSC 22000 has been given full recognition by the Global Food Safety Initiative (GFSI) and is at the same level as other GFSI approved standards as BRC, IFS and SQF.

We apply basic hygiene guidelines for hygiene and our staff are involved in the hygiene process on a daily basis.

Our products can be traced both backwards and forwards

Sugar beets are grown on contract, so we know all the dates of our various beet growers’ deliveries. We can trace our other ingredients and raw materials to their delivery and production batch, and we use manufacturing codes to trace our end products.

We trace our products using a system called BMC, which allows single pallets to be traced all the way to the customer. Each pallet is individually numbered.

Even our individual sacks are traceable. Each sack is marked with the product’s article number and a lot number (e.g. LH9303, lot + production site + year + production date). If necessary, we can trace all our deliveries and recall a product.

Chemical contaminants

Our products meet the prevailing EU directives and national laws on the content of undesirable substances in food, which is controlled by our programme for residual analyses.





Sustainability policy

Our activities are based on sustainability principles where current demands are met without jeopardising future generations' opportunities for meeting their needs.

Nordic Sugar aims to conduct legally and ethically correct activities while meeting the demands of our customers and other interested parties. We have established five policy areas to help us manage risks and support our business concept:

- Quality and customer satisfaction
- Product safety
- Energy and environment
- Health and safety
- Business integrity and social responsibility

We will be happy to send you our sustainability policy at your request.

We value your feedback

It is important for us to maintain close contact with our customers. This is the best way to meet customers' demands regarding products, product development, quality, delivery reliability and nutritional information. We constantly work to ensure that our customers are fully satisfied. Please send us your feedback.

Certification and management systems

Nordic Sugar actively applies management systems in the areas of quality, product safety, environment and health and safety. Nordic Sugar is certified according to the following standards:

- Quality ISO 9001
- Product safety FSSC 22000
- Environment ISO 14001
- Health and Safety DS/OHSAS 18001

Certification and products

To meet our customers' various demands for raw materials and production, we offer products that are certified as

- Kosher
- Halal
- Organic
- Fairtrade

We will be happy to send you Nordic Sugar's reports, policies and certificates at your request.