

product number : 645073 **GN code :** 17019990
product name : Candy sugar pieces dark - bag 25 kg
revision: 5

Product description

Dark brown candy sugar (not calibrated) consisting of coarse crystals obtained by cooling of a highly concentrated sucrose solution

Ingredients

sugar

Origin

sugar beet

Properties

PHYSICAL AND CHEMICAL PROPERTIES

	<u>Min</u>	<u>Max</u>	<u>Typical</u>	<u>Unit</u>	<u>Method</u>
Sucrose			99	w%w on ds	BSCH036
Sulphated Ash		0.3		%	BSCH053
Moisture (KF)		1		%	BSCH017
pH	5.0	7.0		sol. 1:1	BSCH001
Colour (CIE)	250	450		EBC (CIE)	BSCH027
Foreign objects (flax string)			traces possible		

MICROBIOLOGICAL PROPERTIES

	<u>Max</u>	<u>Typical</u>	<u>Unit</u>	<u>Method</u>
Total mesophylic count	200		/10g ds 30°C	BSMI001 (ref. ICUMSA GS 2/3-41)
Yeasts	10		/10g ds 25°C	BSMI011 (ref. ICUMSA GS 2/3-47)
Moulds	10		/10g ds 25°C	BSMI011 (ref. ICUMSA GS 2/3-47)

Nutritional values

Average nutritional value per 100 gram product (calculated)

Energy	:	394	kcal
Energy	:	1672	kJ
Protein	:	0	g
Carbohydrates	:	98.5	g
Sugars	:	98.5	g
Fats	:	0	g
Fibre	:	0	g
Salt	:	0	g

Shelf life

General

Shelf life of this product is unlimited after production and exempted from the indication of best-before date, according to the EU Regulation 1169/2011, article 24 - annex X (1d).

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Storage conditions

	Min	Max	Optimum
Temperature °C			15 - 25
Rel. humidity %		60	
Advice	Keep dry in closed original packaging in a clean environment. The 'first-in, first-out' stock management principle should be followed.		
Extra info	We recommend not to stack the pallets.		

Quality guarantees

GMO-Declaration: We confirm that this product does not contain any ingredient, additive or flavour extracted or derived from genetically modified organisms. Therefore, no additional specific GMO labelling is required according to the current European regulation.

Declaration of non-ionisation: Nor this product, nor its ingredients, are treated by ionisation.

Food safety: Belgosuc NV is FSSC 22000:2013 certified by an external body.

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