

product number : 647073 **GN code :** 17019910
product name : Candy sugar pieces white - bag 25 kg
revision: 5

Product description

White to light yellowish candy sugar (not calibrated) consisting of coarse crystals obtained by cooling of a highly concentrated sucrose solution

Ingredients

sugar

Origin

EU sugar beet

Properties

PHYSICAL AND CHEMICAL PROPERTIES

	<u>Min</u>	<u>Max</u>	<u>Typical</u>	<u>Unit</u>	<u>Method</u>
Sucrose			100	w%w on ds	BSCH036
Sulphated Ash		0.3		%	BSCH053
Moisture (KF)		1		%	BSCH017
pH	5.0	7.0		sol. 1:1	BSCH001
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	:	396	kcal
Energy	:	1683	kJ
Protein	:	0	g
Carbohydrates	:	99	g
Sugars	:	99	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).

product number : 647073 **GN code :** 17019910
product name : Candy sugar pieces white - bag 25 kg
revision: 5

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.

The information contained herein is, to the best of our knowledge and belief, accurate on the date of publication. In all cases, it is the responsibility of the customer to determine the applicability of this information or the suitability of any product for their own particular purpose. All information is valid until revision. This document is printed electronically and has therefore not been signed.