

Technical sheet

product number: 614028 **GN code**: 17019990

product name : Cassonade dark-900 - bag 25 kg

version: 15 Valid from: 24-06-2020

Product description

Extra dark brown sugar obtained from a mixture of sugar crystals and candy syrup

Ingredients

sugar, candy syrup

Origin

sugar beet

Properties

PHYSICAL AND CHEMICAL PROPERTIES

	<u>Min</u>	<u>Max</u>	Typical	<u>Unit</u>	<u>Method</u>
Moisture		2.0		%	BSCH071
pH	4.0	6.0		sol. 1:10	BSCH001
Colour (CIE)			900	EBC (CIE)	BSCH027
Sulphated Ash		2.5		%	BSCH053
Sucrose			95	w%w on ds	BSCH036
Particle size MA (Mean Aperture)			0.45-0.75	mm	BSCH103
Particle size CV (Coefficient of Variation)			< 50	%	BSCH103

MICROBIOLOGICAL PROPERTIES

	<u>Max</u>	<u>Typical</u>	<u>Unit</u>	<u>Method</u>
Total mesophylic count	200		/10g ds 30°C	BSMI001
Yeasts	10		/10g ds 25°C	BSMI011
Moulds	10		/10g ds 25°C	BSMI011

Nutritional values

Average nutritional value per 100 gram product (calculated)

Energy	:	385	kcal
Energy	:	1637	kJ
Fats	:	0	g
Carbohydrates	:	96	g
Sugars	:	95	g
Protein	:	0	g
Fibre	:	0	g
Salt	:	0.3	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).

Extra infoSince soft sugar is hygroscopic, lumping may occur at variable storage conditions. We therefore

advise to process it within 12 months.



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Storage conditions

Min Max Optimum
Temperature °C 10 30

Rel. humidity %

Advice Keep dry in closed original packaging in a clean environment. The 'first-in, first-out' stock

management principle should be followed.

Extra info Temperature fluctuations > 10°C should be avoided. 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-

Nor this product, nor its ingredients, have been treated by ionising radiation.

ionisation:

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

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