

product number : 808911 **GN code :** 17019910
product name : Crystal sugar standard-600 - bag 25 kg
version: 5 **Valid from:** 23-06-2020

Product description

A white sugar corresponding quality n°2 obtained through crystallisation of sucrose from sugar beet.

Ingredients

sugar

Origin

sugar beet

Properties

PHYSICAL AND CHEMICAL PROPERTIES

	Min	Max	Typical	Unit	Method
Polarisation	99.7			°Z	BSCH040
Reducing sugars		0.04		%	/
Moisture		0.06		%	/
SO2		10		ppm	/
Colour type		9		points	Icumsa GS2-11
Colour		45		icumsa 420 nm	BSCH023
Ash content		0.027		%	/
Particle size MA (Mean Aperture)			0.45-0.75	mm	BSCH103

MICROBIOLOGICAL PROPERTIES

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

Nutritional values

Average nutritional value per 100 gram product (calculated)

Energy	:	400	kcal
Energy	:	1700	kJ
Fats	:	0	g
Carbohydrates	:	100	g
Sugars	:	100	g
Protein	:	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 %		65	
Advice	Keep dry in closed original packaging in a clean environment. The 'first-in, first-out' stock management principle should be followed.		
Extra info	Avoid fluctuations of temperature and moisture during storage.		

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, have been treated by ionising radiation.

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

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