

**product number :** 845956 **GN code :** 17019910  
**product name :** Refined cane sugar (CC) - bag 25 kg  
**version:** 1 **Valid from:** 28-02-2020

## Product description

A high quality white sugar of EU2 standard according to EU regulations. It is derived from the crystallization of the sucrose molecule present in cane sugar.

## Ingredients

sugar

## Origin

sugar cane

## Properties

### PHYSICAL AND CHEMICAL PROPERTIES

	<b>Min</b>	<b>Max</b>	<b>Typical</b>	<b>Unit</b>	<b>Method</b>
Polarisation	99.8			°Z	BSCH040
Invert sugar		0.04		%	/
Moisture (KF)		0.06		%	BSCH017
SO2		4		ppm	BSCH213
Turbidity		20		IU	/
Sediment		10		mg/kg	/
Filtrability	220			ml	/
Colour		30		icumsa 420 nm	BSCH023
Ash		0.016		% C28	BSCH051
Particle size MA (Mean Aperture)			0.45 - 0.75	mm	BSCH103
Particle size CV (Coefficient of Variation)		50		%	BSCH103

### MICROBIOLOGICAL PROPERTIES

	<b>Max</b>	<b>Typical</b>	<b>Unit</b>	<b>Method</b>
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
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**

	<b>Min</b>	<b>Max</b>	<b>Optimum</b>
<b>Temperature °C</b>	15	25	
<b>Rel. humidity %</b>		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** The product must avoid thermic shocks, contact with humid surfaces and odorous products.

**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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