

Technical sheet

product number :	622028	GN code :	17019910		
product name :	Cassonade white - bag 25 kg				
version:	12	Valid from:	11-04-2020		
					
Product description					
White sugar obtained from a mixture of sugar crystals and invert sugar syrup					
Ingredients					

sugar , invert sugar syrup

Origin

sugar beet

Properties

PHYSICAL AND CHEMICAL PROPERTIES

	<u>Min</u>	<u>Max</u>	Typical	<u>Unit</u>	<u>Method</u>
рН	5.0	7.5		sol. 1:10	BSCH001
Moisture		1.0		%	BSCH071
Sucrose	99			w%w on ds	BSCH036
Sulphated Ash		2.5		%	BSCH053
Particle size MA (Mean Aperture)			0.45-0.85	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	:	398	kcal
Energy	:	1693	kJ
Protein	:	0	g
Carbohydrates	:	99.6	g
Sugars	:	99.6	g
Fats	:	0	g
Fibre	:	0	g
Sodium	:	< 0.1	mg
Salt	:	0	g

Shelf life

General

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

Extra info

Since soft sugar is hygroscopic, lumping may occur at variable storage conditions. We therefore advise to process it within 12 months.



Technical sheet

product number :	622028			GN code :	17019910
product name :	Cassonad	le white -	bag 25 kg		
version:	12			Valid from:	11-04-2020
Storage condition	s				
	Min	Max	Optimum		
Temperature °C	10	30			
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	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- 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.				
The information contained have been at the base of any burned above and belief account on the data of each traction. In all					

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.