

Technical sheet

product number :	645073	GN code :	17019990	
product name :	Sugar candy pieces dark - bag 25 kg			
version:	6	Valid from:	11-04-2020	

Product description

Dark brown candy sugar (not calibrated) consisting of coarse crystals obtained by cooling of a highly concentrated sucrose solution

Ingredients

sugar

Origin

sugar beet

Properties

PHYSICAL AND CHEMICAL PROPERTIES

	<u>Min</u>	<u>Max</u>	Typical	<u>Unit</u>	Method
Sucrose			99	w%w on ds	BSCH036
Sulphated Ash		0.3		%	BSCH053
Moisture (KF)		1		%	BSCH017
pH	5.0	7.0		sol. 1:1	BSCH001
Colour (CIE)	250	450		EBC (CIE)	BSCH027
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
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	:	394	kcal
Energy	:	1672	kJ
Protein	:	0	g
Carbohydrates	:	98.5	g
Sugars	:	98.5	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 bestbefore date, according to the EU Regulation 1169/2011, article 24 - annex X (1d).



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Storage condition	S			
	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:	ion: 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 berein is to the best of our knowledge and belief, accurate on the date of publication. In all				

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