

product number :	051008	GN code :	38246019
product name :	Belgosorbitol 70 - jc 25 kg		
version:	26	Valid from:	28-09-2023

Product description

Liquid, non crystallising sorbitol obtained from hydrogenated, partly hydrolysed starch.

Ingredients

sorbitol syrup (E420(ii)) (>10% in final product: extra labelling of "excessive consumption may have a laxative effect" (1169/2011/EC))

Origin

maize (corn) , wheat

Properties

PHYSICAL AND CHEMICAL PROPERTIES

	Min	Max	Typical	Unit	Method
Total solids	69.0	72.0		w%w (20°C)	BSCH011
Refractive index	1.4580	1.4655		20°C	BSCH013
Brix	67.0	70.0		°Bx (20°C)	BSCH011
D-sorbitol	50		71.5-83.5	w%w on ds	BSCH036
Mannitol		6.0		w%w on ds	BSCH036
Reducing sugars		0.2		%	Ph. Eur.
Sulphated Ash		0.1		%	BSCH053
Sulphate		100		ppm	BSCH210
Lead		1		ppm	AAS
Nickel		1		ppm	AAS
Arsenic		3		ppm	AAS
Chloride (Cl)		50		ppm	/
Conductivity		10		µS/cm	BSCH051
Density			1.31	kg/dm ³ 20°C	BSCH014

MICROBIOLOGICAL PROPERTIES

	Max	Typical	Unit	Method
Total mesophilic count	1000		/g 30°C	BSMI001
Yeasts	20		/g 25°C	BSMI011
Moulds	20		/g 25°C	BSMI011
Salmonella	neg.		/25 g	ISO 6579

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Nutritional values

Average nutritional value per 100 gram product (calculated)

Energy	:	169	kcal
Energy	:	705	kJ
Fats	:	0	g
Carbohydrates	:	70.5	g
Sugars	:	0	g
Polyols	:	70.5	g
Starch	:	0	g
Protein	:	0	g
Fibre	:	0	g
Sodium	:	< 10	mg
Salt	:	0	g

Shelf life

General Shelf life of this product is minimum 12 month(s) after production.

Storage conditions

	Min	Max	Optimum
Temperature °C	5		
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 Storage at 20°C can require additional heating before use.

Compliance to European Regulations

- Regulation (EC) No 178/2002 of the European parliament and of the council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety and amendments;
- Regulation (EC) No 852/2004 of 29 April 2004 as amended on the hygiene of foodstuffs;
- Regulation (EC) No 1935/2004 of 27 October 2004 on materials and articles intended to come into contact with food and amendments;
- Regulation (EC) No 396/2005 of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amendments;
- Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs and amendments;
- Commission Regulation (EU) 2023/915 of 25 April 2023 on maximum levels for certain contaminants in food and amendments;
- Regulation 2023/2006/EC of 22 December 2006 and amendments on good manufacturing practice for materials and articles intended to come into contact with food;
- Regulation (EC) No 1333/2008 of 16 December 2008 on food additives and amendments;
- Regulation 10/2011/EC of 14 January 2011 and amendments relating to plastic materials and articles intended to come into contact with foodstuffs;
- Regulation (EU) n°1169/2011 of 25 October 2011 as amended on food information to the consumers;
- Regulation (EU) No 231/2012 of 9 March 2012 laying down specifications for food additives and amendments;

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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 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.