

Technical sheet

product number: 860912 GN code: 17019910

product name : Bio cane sugar white-L&H(Thai)-zak 25 kg-BE-BIO-01

version: 2 Valid from: 30-05-2023

Product description

100% organic refined cane sugar with white colour

Ingredients

organic cane sugar

Origin

sugar cane

Properties

PHYSICAL AND CHEMICAL PROPERTIES

	<u>Min</u>	<u>Max</u>	<u>Typical</u>	<u>Unit</u>	<u>Method</u>
Polarisation		99.9		°Z	BSCH040
Particle size MA (Mean Aperture)	0.50	0.85		mm	BSCH103
Moisture (KF)		0.06		%	BSCH017
Reducing sugars		0.04		%	ICUMSA GS1/3/7-3
Colour		45		icumsa 420 nm	BSCH023
SO2		10		ppm	BSCH213

MICROBIOLOGICAL PROPERTIES

	<u>Max</u>	<u>Typical</u>	<u>Unit</u>	<u>Method</u>
Total mesophylic count	1000		/10g 30°C	BSMI001
Yeasts	100		/10g 25°C	BSMI011
Moulds	100		/10g 25°C	BSMI011
Coliforms	100		/10g	/
E. coli	10		/10g	NF V 08-053
Staphylococci	10		/10g	NF V 08-057/1
Salmonella	abs		/25 g	ISO 6579

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 bestbefore date, according to the EU Regulation 1169/2011, article 24 - annex X (1d).



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Storage conditions

Min Max Optimum

Temperature °C 20

Rel. humidity % nvt / na

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 protected against humidity and temperature variations.

Compliance to European Regulations

 Council Directive 2001/111/EC of 20 December 2001 relating to certain sugars intended for human consumption and amendments;

- 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 834/2007 of 28 June 2007 on organic production and labelling of organic products 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) nº1169/2011 of 25 October 2011 as amended on food information to the consumers;
- Regulation (EU) 2018/848 of the European Parliament and of the Council of 30 May 2018 on organic production and labelling of organic products and amendments;

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.