

product number : 824908 **GN code :** 17019910
product name : Bio cane sugar (Brazil) GO - bag 25 kg - BE-BIO-01
version: 12 **Valid from:** 22-04-2025

Product description

Organic semi-white cane sugar with a very light golden colour made from non-GMO organic sugar cane.

Ingredients

sugar

Origin

sugar cane

Properties

PHYSICAL AND CHEMICAL PROPERTIES

	<u>Min</u>	<u>Max</u>	<u>Typical</u>	<u>Unit</u>	<u>Method</u>
Colour (pH 7.0)		500		Icumsa 420 nm	BSCH004
Particle size	0.3	0.8		mm	BSCH103
Particle size CV (Coefficient of Variation)		30		%	BSCH103
Polarisation	99.5	99.8		°Z	BSCH040
Invert sugar		0.10		%	/
Moisture		0.10		%	BSCH071
Insoluble particles		50		ppm	Icumsa GS2/3/9-19
Ash		0.10		% C28	BSCH051
Black specks		5		n/100g	Visual
Dextran		150		mg/kg	Icumsa GS1/2/9-15
Lead		0.1		ppm	/
Arsenic		0.1		ppm	/
Mercury		0.01		ppm	/
Copper		2.0		ppm	/

MICROBIOLOGICAL PROPERTIES

	<u>Max</u>	<u>Typical</u>	<u>Unit</u>	<u>Method</u>
Total mesophylic count	100		/g	ISO 4833
Yeasts	10		/g	ISO 7954
Moulds	10		/g	ISO 7954
Coliforms	10		/g	ISO 4831
Thermophilic aerobic sporeforming bacteria	50		/g	/
Salmonella	neg.		/25 g	ISO 6579

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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
Sodium	:	0	mg

Shelf life

General Shelf life of this product is minimum 36 month(s) after production.

Storage conditions

	Min	Max	Optimum
Temperature °C		22	
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 Store free of strong odours and out of direct sunlight.

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) n°1169/2011 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;

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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.