

product number :	700008	GN code :	17029079
product name :	Burnt syrup BS 5000 - jc 25 kg		
version:	9	Valid from:	30-05-2023

Product description

This aromatic caramel or colour caramel E150a is a dark brown liquid obtained by the controlled heat treatment of food sugars, without any chemical product.

Ingredients

caramel (glucose syrup, sugar, water) , OR , colour: caramel E150a

Origin

maize (corn) , sugar beet , sugar cane , wheat

Properties

PHYSICAL AND CHEMICAL PROPERTIES

	<u>Min</u>	<u>Max</u>	<u>Typical</u>	<u>Unit</u>	<u>Method</u>
Colour (610 nm)	0.013	0.015		abs 0,1% 610 nm	BSCH022
Total solids			68	w%w (20°C)	BSCH011
Colour (CIE)			4500	EBC (CIE)	BSCH027
pH	2.3	2.9		sol. 1:1	BSCH001
Rel. density 20/4	1.325	1.335			BSCH014
Viscosity 20°C			400	cps	BSCH041
Charge			little ionic		BSCH092
Sulphated Ash		0.1		%	BSCH053

MICROBIOLOGICAL PROPERTIES

	<u>Max</u>	<u>Typical</u>	<u>Unit</u>	<u>Method</u>
Total mesophylic count	10		/g	ISO 4833
Yeasts	10		/g	ISO 7954
Moulds	10		/g	ISO 7954

Nutritional values

Average nutritional value per 100 gram product (calculated)

Energy	:	272	kcal
Energy	:	1158	kJ
Protein	:	0	g
Carbohydrates	:	68	g
Sugars	:	67	g
Fats	:	0	g
Salt	:	0	g

Shelf life

General Shelf life of this product is minimum 18 month(s) after production.

Storage conditions

	<u>Min</u>	<u>Max</u>	<u>Optimum</u>
Temperature °C			15 - 20
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.

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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;

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.