

Technical sheet

| product number : | 634008 | GN code : | 17031000 | | | |
|----------------------------------|--------------------------|-------------|------------|--|--|--|
| product name : | Cane molasses - jc 25 kg | | | | | |
| version: | 8 | Valid from: | 24-06-2020 | | | |
| Product description | | | | | | |
| a dark brown/black viscous syrup | | | | | | |
| Ingredients | | | | | | |
| molasses | | | | | | |
| Origin | | | | | | |
| sugar cane | | | | | | |

Properties

PHYSICAL AND CHEMICAL PROPERTIES

| | <u>Min</u> | <u>Max</u> | Typical | <u>Unit</u> | Method |
|-----------------------|------------|------------|----------------|-------------|---------|
| Brix | 80.0 | 81.4 | | °Bx (20°C) | BSCH011 |
| Total solids | 79.0 | 81.0 | | w%w (20°C) | BSCH011 |
| pH | 4.5 | 7.0 | | | BSCH001 |
| Sucrose | | | 39 - 52 | w%w on ds | BSCH036 |
| Invert sugar | | | 15 - 25 | % | / |
| SO2 | | 9 | | ppm | BSCH213 |
| Viscosity 20°C | | | 13500 | cps | BSCH041 |
| Viscosity 30°C | | | 6500 | cps | BSCH041 |
| Viscosity 40°C | | | 3000 | cps | BSCH041 |
| Specific gravity 20°C | | | 1.41261 | | BSCH014 |
| Specific gravity 50°C | | | 1.40933 | | BSCH014 |

MICROBIOLOGICAL PROPERTIES

| | <u>Max T</u> | <u>ypical</u> | <u>Unit</u> | <u>Method</u> |
|------------------------|--------------|---------------|-------------|---------------|
| Total mesophylic count | 500 | | /g | / |
| Yeasts | 100 | | /g | / |
| Moulds | 100 | | /g | / |
| E. coli | neg. | | /g | ISO 7251 |
| Salmonella | neg. | | /25 g | ISO 6579 |

Nutritional values

Average nutritional value per 100 gram product (calculated)

| Energy | : | 308 | kcal |
|---------------|---|------|------|
| Energy | : | 1278 | kJ |
| Fats | : | 0 | g |
| Carbohydrates | : | 74.1 | g |
| Protein | : | 1.1 | g |
| Fibre | : | 0 | g |
| Sodium | : | 135 | mg |
| Sodium | : | 135 | |

Shelf life

General

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



Technical sheet

| product number : | 634008 | | | GN code : | 17031000 |
|------------------------------------|---|--------------|---------|-------------|------------|
| product name : | Cane mola | asses - jc 2 | 5 kg | | |
| version: | 8 | | | Valid from: | 24-06-2020 |
| Storage conditions | | | | | |
| | Min | Max | Optimum | | |
| Temperature °C | | | 15 - 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. | | | | |
| 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.