

product number : 855982 **GN code :** 17025000
product name : Crystalline fructose - type C - bag 25 kg
version: 5 **Valid from:** 30-05-2023

Product description

Food grade crystalline fructose, which is processed from high fructose corn syrup (conforms to the EP, USP, FCC and Codex Alimentarius requirements)

Ingredients

fructose

Origin

maize (corn)

Properties

PHYSICAL AND CHEMICAL PROPERTIES

	Min	Max	Typical	Unit	Method
Fructose	99.5			w%w on ds	BSCH036
pH	5.0	7.0		sol. 1:10	BSCH001
Moisture (KF)		0.2		%	BSCH017
Specific rotation	-93.5	-91.0		°	/
Sulphated Ash		0.1		%	BSCH053
5-HMF		40		ppm	BSCH007
Colour		20		icumsa 420 nm	BSCH023
SO ₂		10		ppm	BSCH213
Acidity		0.15		ml 0.1M NaOH	EP
Bulk density loose	800	1000		g/dm ³	Gravimetric
Calcium		5		ppm	/
Sulphate		50		ppm	BSCH210
Chloride (Cl)		40		ppm	/
Crystal size	80%>200	25%>600		µm	BSCH101

MICROBIOLOGICAL PROPERTIES

	Max	Typical	Unit	Method
Total mesophylic count	100		/g	ISO 4833
Yeasts	10		/g	ISO 7954
Moulds	10		/g	ISO 7954
Coliforms	neg.		/g	ISO 4831
E. coli	neg.		/g	ISO 7251
Staphylococcus aureus	neg.		/g	TS 6582-1 EN ISO 6888-1
Salmonella	neg.		/50 g	ISO 6579
Enterobacteria	10		/g	ISO 7402
Bacillus cereus	10		/g	ISO 7932
Listeria monocytogenes	neg.		/25g	TS EN ISO 11290-1

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Nutritional values

Average nutritional value per 100 gram product (calculated)

Energy	:	400	kcal
Energy	:	1673	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 minimum 24 month(s) after production.

Storage conditions

	Min	Max	Optimum
Temperature °C			25
Rel. humidity %		60	

Advice Keep dry in closed original packaging in a clean environment. The 'first-in, first-out' stock management principle should be followed.

Extra info Fructosan is acceptably stable to air and heat, but it is hygroscopic.

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 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;

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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.