

product number : 850912 **GN code :** 17019910
product name : Organic cane sugar Brazil JM - bag 25 kg BE-BIO-01
version: 3 **Valid from:** 29-04-2019

Product description

organic semi-white cane sugar

Ingredients

organic cane sugar

Origin

sugar cane

Properties

PHYSICAL AND CHEMICAL PROPERTIES

	Min	Max	Typical	Unit	Method
Coulour Icumsa		400		UI	Icumsa GS9/1/2/3-8
Polarisation	99.50			°Z	BSCH040
Invert sugar		0.1		%	/
Moisture		0.05		%	BSCH071
Ash		0.07		% C28	BSCH051
SO2		1		ppm	BSCH213
Black specks		20		n/100g	Visual
Magnetized particles		1.0		mg/kg	/
Particle size MA (Mean Aperture)	0.5	1.18		mm	BSCH103
Particle size CV (Coefficient of Variation)		40		%	BSCH103

MICROBIOLOGICAL PROPERTIES

	Max	Typical	Unit	Method
Salmonella	neg.		/25 g	ISO 6579
Coliforms	neg.		/g	ISO 4831
Yeasts & moulds	10		/g	/

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
Salt	:	0	g

Shelf life

General

Shelf life of this product is unlimited after production and exempted from the indication of best-before 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 %			
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.

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