

| | | | |
|-------------------------|------------------------------|--------------------|------------|
| product number : | 637008 | GN code : | 17029095 |
| product name : | Candimic light-73 - jc 25 kg | | |
| version: | 12 | Valid from: | 30-05-2023 |

Product description

produced on the basis of partial inverted candy syrup

Ingredients

sugar , invert sugar solution , water

Origin

sugar beet

Properties

PHYSICAL AND CHEMICAL PROPERTIES

| | <u>Min</u> | <u>Max</u> | <u>Typical</u> | <u>Unit</u> | <u>Method</u> |
|-----------------|------------|------------|----------------|-------------------------|---------------|
| Brix | 72.5 | 73.5 | | °Bx (20°C) | BSCH011 |
| Total solids | 73.5 | 74.5 | | w%w (20°C) | BSCH011 |
| pH | 3.5 | 4.5 | | sol. 1:1 | BSCH001 |
| Colour | | 30 | | icumsa 420 nm | BSCH023 |
| Reducing sugars | 35 | 50 | | w%w on ds | BSCH033 |
| Density | | | 1.37 | kg/dm ³ 20°C | BSCH014 |

MICROBIOLOGICAL PROPERTIES

| | <u>Max</u> | <u>Typical</u> | <u>Unit</u> | <u>Method</u> |
|------------------------|------------|----------------|--------------|---------------|
| Total mesophylic count | 200 | | /10g ds 30°C | BSMI001 |
| Yeasts | 10 | | /10g ds 25°C | BSMI011 |
| Moulds | 10 | | /10g ds 25°C | BSMI011 |

COMPOSITION

| | <u>Avg.</u> | <u>Unit</u> | <u>Method</u> |
|----------|-------------|-------------|---------------|
| Fructose | 21 | w%w on ds | BSCH036 |
| Dextrose | 21 | w%w on ds | BSCH036 |
| Sucrose | 58 | w%w on ds | BSCH036 |

Nutritional values

Average nutritional value per 100 gram product (calculated)

| | | | |
|---------------|---|------|------|
| Energy | : | 296 | kcal |
| Energy | : | 1258 | kJ |
| Fats | : | 0 | g |
| Carbohydrates | : | 74 | g |
| Sugars | : | 74 | g |
| Protein | : | 0 | g |
| Fibre | : | 0 | g |
| Salt | : | 0 | g |

Shelf life

General Shelf life of this product is minimum 4 month(s) after production.

Extra info At a lower temperature the product will be more sensitive to crystallisation and this may reduce shelf life.

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Storage conditions

| | Min | Max | Optimum |
|------------------------|--|----------|---------|
| Temperature °C | 10 | | |
| 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. | | |

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;

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.