

product number :	639008	GN code :	17029095
product name :	Candimic dark-73 - jc 25 kg		
version:	8	Valid from:	21-10-2020

Product description

Dark brown partly inverted syrup

Ingredients

invert sugar solution , candy syrup

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	73.0	74.0		w%w (20°C)	BSCH011
pH	4.5	6.0		sol. 1:1	BSCH001
Colour (CIE)			225	EBC (CIE)	BSCH027
Water activity (aw)			0.75	~ temp.	BSCH111
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	57.5	w%w on ds	BSCH036

Nutritional values

Average nutritional value per 100 gram product (calculated)

Energy	:	292	kcal
Energy	:	1242	kJ
Fats	:	0	g
Carbohydrates	:	73	g
Sugars	:	73	g
Protein	:	0	g
Fibre	:	0	g
Salt	:	0.08	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.

product number : 639008 **GN code :** 17029095
product name : Candimic dark-73 - jc 25 kg
version: 8 **Valid from:** 21-10-2020

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.		

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.