

product number : 604008 **GN code :** 17029095
product name : Candimic dark 78% - jerry-can 25 kg
revision: 10

1. Product description

Darkbrown candy syrup, partly inverted

2. Ingredients

invert sugar syrup , sugar , water

3. Origin

sugar beet

3. Properties

PHYSICAL AND CHEMICAL PROPERTIES

	<u>Min</u>	<u>Max</u>	<u>Typical</u>	<u>Unit</u>	<u>Method</u>
Brix	77.0	78.0		°Bx (20°C)	BSCH011
Total solids	77.3	78.3		w%w (20°C)	BSCH011
pH	4.0	5.5		sol. 1:1	BSCH001
Colour	1800	2000		EBC (CIE)	BSCH027
Sulphated Ash		2.5		%	BSCH053
Water activity (aw)			0.69	~ temp.	BSCH111
Density			1.40	kg/dm ³ 20°C	BSCH014B

MICROBIOLOGICAL PROPERTIES

	<u>Max</u>	<u>Typical</u>	<u>Unit</u>	<u>Method</u>
Total mesophilic 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	29	w%w on ds	BSCH036 - 081
Dextrose	31	w%w on ds	BSCH036 - 081
Sucrose	36	w%w on ds	BSCH036 - 081

4. Nutritional values

Average nutritional value per 100 gram product (calculated)

Energy value	:	306	kcal
Energy value	:	1301	kJ
Total proteins	:	0	g
Total carbohydrates	:	76.5	g
Sugars	:	76.5	g
Polyols	:	0	g
Starch	:	0	g
Total fat	:	0	g
Fibre	:	0	g
Sodium	:	< 2	mg

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6. Shelf life

General Shelf life of this product is 6 month(s) after production.
Extra info At a lower temperature the product will be more sensitive to crystallisation and this may reduce shelf life.

7. Storage conditions

	Min	Max	Optimum
Temperature °C	15		
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.

8. Quality guarantees

GMO-Declaration: We confirm that the products we manufacture do 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: This product, nor its ingredients, are treated by ionisation.

Food safety: Belgosuc NV is FSSC 22000 certified (incl. ISO 22000 + PAS 220).

This information is provided as an indication and therefore cannot bind Belgosuc N.V.