

product number : 604008

GN code : 17029095

product name : Candimic dark-78 - jc 25 kg

version: 17

Valid from: 11-04-2020

Product description

Darkbrown candy syrup, partly inverted

Ingredients

invert sugar syrup , sugar , 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	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 (CIE)	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	BSCH014

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
Dextrose	31	w%w on ds	BSCH036
Sucrose	36	w%w on ds	BSCH036

Nutritional values

Average nutritional value per 100 gram product (calculated)

Energy	:	300	kcal
Energy	:	1273	kJ
Fats	:	0	g
Carbohydrates	:	75	g
Sugars	:	73	g
Polyols	:	0	g
Starch	:	0	g
Protein	:	0.1	g
Fibre	:	0	g
Salt	:	0.7	g

product number :	604008	GN code :	17029095
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Shelf life

General Shelf life of this product is minimum 9 month(s) after production.

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

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.

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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