



Specification

Candimic dark 78%



1. Product description

Darkbrown candy syrup, partly inverted.

Manufactured by : Belgosuc N.V., Belgium

2. Ingredients

Invert sugar syrup, sugar, water

3. Origin

Sugar beet

4. 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
Water activity (aw)			0.69	~temp.	BSCH111
Density			1.40	kg/dm ³ 20°C	BSCH014B
Sulphated Ash		2.5		%	BSCH053

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	29	w%w on ds	BSCH036 - 081
Dextrose	31	w%w on ds	BSCH036 - 081
Sucrose	36	w%w on ds	BSCH036 - 081



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5. 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
Total fat	0	g
Fibre	0	g
Polyols	0	g
Starch	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

	<u>Min</u>	<u>Max</u>	<u>Optimum</u>
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. Packaging

Jerrican 25 kg, container 1000 kg

9. Quality guarantees

GMO-Declaration	The supplier confirms that this product 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 N.V. is FSSC 22000 certified (incl. ISO 22000 + PAS 220).

This information is provided as an indication and therefore cannot bind Belgosuc N.V. nor Castle Malting S.A.