



## Specification

# Cassonade dark



### 1. Product description

Dark brown sugar obtained from a mixture of sugar crystals and candy syrup.

Manufactured by : Belgosuc N.V., Belgium

### 2. Ingredients

Sugar, candy syrup

### 3. Origin

Sugar beet, sugar cane

### 4. Properties

#### PHYSICAL AND CHEMICAL PROPERTIES

|               | <u>Min</u> | <u>Max</u> | <u>Typical</u> | <u>Unit</u> | <u>Method</u> |
|---------------|------------|------------|----------------|-------------|---------------|
| Moisture      |            | 1.5        |                | %           | BSCH071       |
| pH            | 4.0        | 6.0        |                | sol. 1:10   | BSCH001       |
| Colour        |            |            | 700            | EBC (CIE)   | BSCH027       |
| Sulphated Ash |            | 2.5        |                | %           | BSCH053       |
| Sucrose       | 97         |            |                | w%w on ds   | BSCH036       |

#### 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       |



# Belgian Malts that Make Your Beer So Special

## 5. Nutritional values

### Average nutritional value per 100 gram product (calculated)

|                     |      |      |
|---------------------|------|------|
| Energy value        | 396  | kcal |
| Energy value        | 1683 | kJ   |
| Total proteins      | 0    | g    |
| Total carbohydrates | 99   | g    |
| Sugars              | 99   | g    |
| Total fat           | 0    | g    |
| Fibre               | 0    | g    |
| Sodium              | <0.1 | mg   |

Page | 2

## 6. Shelf life

|            |   |
|------------|---|
| General    | Shelf life of this product is unlimited after production and exempted from the indication of bestbefore date, according to the European Directive 2000/13, article 9 (5). |
| Extra info | Since soft sugar is hygroscopic, lumping may occur at variable storage conditions. We therefore advise to process it within 12 months.                                    |

## 7. Storage conditions

|                        | <u>Min</u>   | <u>Max</u> | <u>Optimum</u> |
|------------------------|--|------------|----------------|
| <b>Temperature °C</b>  | 10   | 30         |                |
| <b>Rel. humidity %</b> |  | 65         |                |
| <b>Advice</b>          | Keep dry in closed original packaging in a clean environment. The 'first-in, first-out' stock management principle should be followed. |            |                |
| <b>Extra Info</b>      | Temperature fluctuations > 10°C should be avoided. We recommend not to stack the pallets.  |            |                |

## 8. Packaging

Bag 10 kg; bag 25 kg

## 9. Quality guarantees

|                                      |  |
|--------------------------------------|--|
| <b>GMO-Declaration</b>               | 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. |
| <b>Declaration of non-ionisation</b> | This product, nor its ingredients, are treated by ionisation.  |
| <b>Food safety</b>                   | 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.