

**product number :** 614028 **GN code :** 17019990  
**product name :** Cassonade extra dark - bag 25 kg  
**revision:** 6

## 1. Product description

Extra dark brown sugar obtained from a mixture of sugar crystals and candy syrup

## 2. Ingredients

sugar , candy syrup

## 3. Origin

sugar beet

## 4. Properties

### PHYSICAL AND CHEMICAL PROPERTIES

	<b>Min</b>	<b>Max</b>	<b>Typical</b>	<b>Unit</b>	<b>Method</b>
Moisture		1.5		%	BSCH071
pH	4.0	6.0		sol. 1:10	BSCH001
Colour			900	EBC (CIE)	BSCH027
Sulphated Ash		2.5		%	BSCH053
Sucrose		97		w%w on ds	BSCH036

### MICROBIOLOGICAL PROPERTIES

	<b>Max</b>	<b>Typical</b>	<b>Unit</b>	<b>Method</b>
Total mesophylic count	200		/10g ds 30°C	BSMI001 (ref. ICUMSA GS 2/3-41)
Yeasts	10		/10g ds 25°C	BSMI011 (ref. ICUMSA GS 2/3-47)
Moulds	10		/10g ds 25°C	BSMI011 (ref. ICUMSA GS 2/3-47)

## 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

## 6. Shelf life

**General** Shelf life of this product is unlimited after production and exempted from the indication of best-before 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

	<b>Min</b>	<b>Max</b>	<b>Optimum</b>
<b>Temperature °C</b>	10	30	
<b>Rel. humidity %</b>		65	

**Advice** Keep dry in closed original packaging in a clean environment. The 'first-in, first-out' stock management principle should be followed.

**Extra info** Temperature fluctuations > 10°C should be avoided. We recommend not to stack the pallets.

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## 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.**