



Specification

Cassonade dark (Dark brown sugar)



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



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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

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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>
Temperature °C	10	30	
Rel. humidity %		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.		

8. Packaging

Bag 10 kg; bag 25 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.