



Specification

Crystalline fructose



1. Product description

White hygroscopic odourless crystals having a sweet taste.

Manufactured by : Belgosuc N.V., Belgium

2. Ingredients

Fructose

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>
Fructose	99.5			w%w on ds	BSCH036
Dextrose		0.5		w%w on ds	BSCH036
pH	5.0	7.0		sol. 1:10	BSCH001
Moisture (KF)		0.2		%	BSCH017
Ash		0.01		% C28	BSCH052
Colour		20		icumsa 420	BSCH023
SO2		10		nm	BSCH213
Sulphate		250		ppm	BSCH210
Iron		5		ppm	BSCH203
Crystal size	85%>600	15%>1200		µm	BSCH101
Heavy metals		1		ppm	

MICROBIOLOGICAL PROPERTIES

	<u>Max</u>	<u>Typical</u>	<u>Unit</u>	<u>Method</u>
Total mesophilic count	500		/g	ISO 4833
Yeasts	10		/g	ISO 7954
Moulds	10		/g	ISO 7954
Enterobacteria	10		/g	ISO 7402
Staphylococcus aureus	50		/g	TS 6582-1 EN ISO 6888-1
Salmonella	neg.		/25 g	ISO 6579
Listeria monocytogenes	neg.		/25 g	TS EN ISO 11290-1



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5. Nutritional values

Average nutritional value per 100 gram product (calculated)

Energy value	398	kcal
Energy value	1663	kJ
Total proteins	0	g
Total carbohydrates	99.8	g
Sugars	99.8	g
Total fat	0	g
Fibre	0	g
Sodium	0	mg

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6. Shelf life

Shelf life of this product is 24 month(s) after production.

7. Storage conditions

	<u>Min</u>	<u>Max</u>	<u>Optimum</u>
Temperature °C		25	
Rel. humidity %		60	
Advice	Keep dry in closed original packaging in a clean environment. The 'first-in, first-out' stock management principle should be followed.		
Extra info	Fructose is acceptably stable to air and heat, but it is hygroscopic.		

8. Packaging

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.