



## Specification

# Liquid Trisuc 73%

### 1. Product description

Partly inverted sugar syrup obtained through acid hydrolysis of an aqueous solution of sucrose.

Manufactured by : Belgosuc N.V., Belgium

### 2. Ingredients

Invert sugar syrup

### 3. Origin

EU Sugar beet

### 4. Properties

#### PHYSICAL AND CHEMICAL PROPERTIES

	<u>Min</u>	<u>Max</u>	<u>Typical</u>	<u>Unit</u>	<u>Method</u>
Brix	71.2	72.5		°Bx (20°C)	BSCH011
Total solids	72.2	73.5		w%w (20°C)	BSCH011
pH	3.5	6.0		sol. 1:1	BSCH001
Colour		30		icumsa 420 nm	BSCH023
SO <sub>2</sub>		10		ppm	BSCH213
Ash		0.2		% C28	BSCH051
Water activity (aw)			0.73	~temp.	BSCH111
Density			1.37	kg/dm <sup>3</sup> 20°C	BSCH014

#### MICROBIOLOGICAL PROPERTIES

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

#### COMPOSITION

	<u>Avg.</u>	<u>Unit</u>	<u>Method</u>
Fructose	32	w%w on ds	BSCH036 - 081
Dextrose	35	w%w on ds	BSCH036 - 081
Sucrose	33	w%w on ds	BSCH036 - 081



# Belgian Malts that Make Your Beer So Special

## 5. Nutritional values

Average nutritional value per 100 gram product (calculated)

Energy value	292	kcal
Energy value	1240	kJ
Total proteins	0	g
Total carbohydrates	73	g
Sugars	73	g
Total fat	0	g
Fibre	0	g
Sodium	<3	mg

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## 6. Shelf life

Shelf life of this product is 6 month(s) after production.

## 7. Storage conditions

	<u>Min</u>	<u>Max</u>	<u>Optimum</u>
Temperature °C	10		
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

<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 NV is FSSC 22000:2013 certified by an external body

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