



## Specification

# Cassonade extra dark (Extra dark brown sugar)



### 1. Product description

Extra 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

### 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			900	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 (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)



# 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

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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 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.