BELGOSUC

Technical sheet

product number :	808984	**GN code :**	17019910
product name :	Crystal sugar standard-600 - bag 25 kg		
version:	8	**Valid from:**	02-07-2026

Product description

A white sugar corresponding quality n°2 obtained through crystallisation of sucrose from sugar beet.

Ingredients

sugar

Origin

sugar beet

Properties

PHYSICAL AND CHEMICAL PROPERTIES

	Min	Max	Typical	Unit	Method
Polarisation	99.7			°Z	BSCH040
Reducing sugars		0.04		%	/
Moisture		0.06		%	/
SO2		10		ppm	/
Colour type		9		points	Icumsa GS2-11
Colour		45		icumsa 420 nm	BSCH023
Ash content		0.027		%	/
Particle size MA (Mean Aperture)			0.45-0.75	mm	BSCH103

MICROBIOLOGICAL PROPERTIES

	Max	Typical	Unit	Method
Total mesophylic count	200		/10g 30°C	BSMI001
Yeasts	10		/10g 25°C	BSMI011
Moulds	10		/10g 25°C	BSMI011

Nutritional values

Average nutritional value per 100 gram product (calculated)

Energy	:	400	kcal
Energy	:	1700	kJ
Fats	:	0	g
Carbohydrates	:	100	g
Sugars	:	100	g
Protein	:	0	g
Salt	:	0	g

Shelf life

General Shelf life of this product is unlimited after production and exempted from the indication of best-before date, according to the EU Regulation 1169/2011, article 24 - annex X (1d).

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Storage conditions

	Min	Max	Optimum
Temperature °C			15 - 25
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 Avoid fluctuations of temperature and moisture during storage.

Compliance to European Regulations

- Council Directive 2001/111/EC of 20 December 2001 relating to certain sugars intended for human consumption and amendments;
- Regulation (EC) No 178/2002 of the European parliament and of the council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety and amendments;
- Regulation (EC) No 852/2004 of 29 April 2004 as amended on the hygiene of foodstuffs;
- Regulation (EC) No 1935/2004 of 27 October 2004 on materials and articles intended to come into contact with food and amendments;
- Regulation (EC) No 396/2005 of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amendments;
- Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs and amendments;
- Commission Regulation (EU) 2023/915 of 25 April 2023 on maximum levels for certain contaminants in food and amendments;
- Regulation 2023/2006/EC of 22 December 2006 and amendments on good manufacturing practice for materials and articles intended to come into contact with food;
- Regulation 10/2011/EC of 14 January 2011 and amendments relating to plastic materials and articles intended to come into contact with foodstuffs;
- Regulation (EU) n°1169/2011 of 25 October 2011 as amended on food information to the consumers;

Quality guarantees

GMO-Declaration: We confirm that this product does 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: Nor this product, nor its ingredients, have been treated by ionising radiation.

Food safety: Belgosuc NV is FSSC 22000 certified by an external body.

The information contained herein is, to the best of our knowledge and belief, accurate on the date of publication. In all cases, it is the responsibility of the customer to determine the applicability of this information or the suitability of any product for their own particular purpose. All information is valid until revision. This document is printed electronically and has therefore not been signed.