



Belgian Malts that Make Your Beer So Special

Product description

A dark brown/black viscous syrup

Ingredients

Molasses

Origin

Sugar cane

Properties

PHYSICAL AND CHEMICAL PROPERTIES

	Min	Max	Typical	Unit	Method
Brix	80.0	81.4		°Bx (20°C)	BSCH011
Total solids	79.0	81.0		w%w (20°C)	BSCH011
pH	4.5	7.0			BSCH001
Sucrose			39 - 52	w%w on ds	BSCH036
Invert		9	15 - 25	%	/
sugar SO2				ppm	BSCH21
Viscosity 20°C			13500	cps	3
					BSCH041
Viscosity 30°C			6500	cps	BSCH041
Viscosity 40°C			3000	cps	BSCH041
Specific gravity 20°C			1.41261		BSCH014
Specific gravity 50°C			1.40933		BSCH014

MICROBIOLOGICAL PROPERTIES

	Max	Typical	Unit	Method
Total mesophylic count	500		/g	/
Yeasts	100		/g	/
Moulds	100		/g	/
E. coli	neg.		/g	ISO 7251
Salmonell	neg.		/25 g	ISO 6579
a				

Nutritional values

Average nutritional value per 100 gram product (calculated)

Energy	:	276	kcal
Energy	:	1200	kJ
Fats	:	0	g
Carbohydrates	:	66	g
Sugars	:	66	g
Protein	:	3	g
Fibre	:	0	g
Sodium	:	60	mg
Salt	:	0.1	g

Shelf life

General

Shelf life of this product is minimum 12 month(s) after production.

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Storage conditions

	Min	Max	Optimum
Temperature °C			15 - 20
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.		

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.

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