

product number : 634008

GN code : 17031000

product name : Cane molasses - jc 25 kg

version: 7

Valid from: 11-04-2020

Product description

a dark brown/black viscous syrup

Ingredients

molasses

Origin

sugar cane

Properties

PHYSICAL AND CHEMICAL PROPERTIES

| | <u>Min</u> | <u>Max</u> | <u>Typical</u> | <u>Unit</u> | <u>Method</u> |
|-----------------------|------------|------------|----------------|-------------|---------------|
| 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 sugar | | | 15 - 25 | % | / |
| SO2 | | 9 | | ppm | BSCH213 |
| Viscosity 20°C | | | 13500 | cps | 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

| | <u>Max</u> | <u>Typical</u> | <u>Unit</u> | <u>Method</u> |
|------------------------|------------|----------------|-------------|---------------|
| Total mesophilic count | 500 | | /g | / |
| Yeasts | 100 | | /g | / |
| Moulds | 100 | | /g | / |
| E. coli | neg. | | /g | ISO 7251 |
| Salmonella | neg. | | /25 g | ISO 6579 |

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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