

product number :	850912	GN code :	17019910
product name :	Bio cane sugar (Brazil) JM- bag 25 kg - BE-BIO-01		
version:	5	Valid from:	18-08-2022

Product description

Organic semi-white cane sugar consisting of slightly yellow crystals of characteristic sweet flavour.

Ingredients

organic cane sugar

Origin

sugar cane

Properties

PHYSICAL AND CHEMICAL PROPERTIES

	<u>Min</u>	<u>Max</u>	<u>Typical</u>	<u>Unit</u>	<u>Method</u>
Coulour Icumsa		400		UI	Icumsa GS9/1/2/3-8
Polarisation	99.50			°Z	BSCH040
Invert sugar		0.1		%	/
Moisture		0.05		%	BSCH071
Ash		0.07		% C28	BSCH051
SO2		1		ppm	BSCH213
Black specks		20		n/100g	Visual
Magnetized particles		1.0		mg/kg	/
Particle size MA (Mean Aperture)	0.5	1.18		mm	BSCH103
Particle size CV (Coefficient of Variation)		40		%	BSCH103

MICROBIOLOGICAL PROPERTIES

	<u>Max</u>	<u>Typical</u>	<u>Unit</u>	<u>Method</u>
Salmonella	neg.		/25 g	ISO 6579
Coliforms	neg.		/g	ISO 4831
Yeasts & moulds	10		/g	/

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
Fibre	:	0	g
Sodium	:	0	mg
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		30	20
Rel. humidity %			
Advice	Keep dry in closed original packaging in a clean environment. The 'first-in, first-out' stock management principle should be followed.		
Extra info	Keep away from moisture, heat, strong odours and chemicals.		

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;
- Regulation (EC) No 1881/2006 of 19 December 2006 as amended setting maximum levels for certain contaminants in foodstuffs (such as heavy metals, mycotoxins, dioxin, 3 MCPD, ...) 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 (EC) No 834/2007 of 28 June 2007 on organic production and labelling of organic products and amendments;
- 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;
- Regulation (EU) 2018/848 of the European Parliament and of the Council of 30 May 2018 on organic production and labelling of organic products and amendments;

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.