



Product description

A free flowing white crystalline sugar that is produced to a tight colour specification with consistent crystal size. Meets EP & USP Standards but it is not certified.

Ingredients

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> |
|---|------------|------------|----------------|---------------|---------------|
| Sucrose | 99.9 | | | w%w on ds | BSCH036 |
| Invert sugar | | 0.04 | | % | / |
| Ash | | 0.015 | | % C28 | BSCH051 |
| Moisture (KF) | | 0.06 | | % | BSCH017 |
| Colour | | 45 | | icumsa 420 nm | BSCH023 |
| Particle size MA (Mean Aperture) | | | 0.53-0.67 | mm | BSCH103 |
| Particle size CV (Coefficient of Variation) | | 35 | | % | BSCH103 |
| Particle size | | 9.0%>1 | | mm | BSCH103 |
| SO2 | | 1 | | ppm | BSCH213 |
| Lead | | 0.1 | | ppm | AAS |
| Arsenic | | 0.1 | | ppm | AAS |
| Copper | | 1 | | ppm | BSCH219 |

MICROBIOLOGICAL PROPERTIES

| | <u>Max</u> | <u>Typical</u> | <u>Unit</u> | <u>Method</u> |
|------------------------|------------|----------------|-------------|---------------------------------|
| Total mesophylic count | 20 | | /g 30°C | BSMI001 (ref. ICUMSA GS 2/3-41) |
| Yeasts | 1 | | /g | / |
| Moulds | 1 | | /g | / |
| Salmonella | neg | | /25 g | ISO 6579 |
| E. coli | neg | | /g | ISO 7251 |
| Staphylococcus aureus | neg | | /g | TS 6582-1 EN ISO 6888-1 |



Belgian Malts that Make Your Beer So Special

Nutritional values

Average nutritional value per 100 gram product (calculated)

| | | | |
|---------------|---|--------|------|
| Energy | : | 400 | kcal |
| Energy | : | 1700 | kJ |
| Fats | : | 0 | g |
| Carbohydrates | : | 99.95 | g |
| Sugars | : | 99.95 | g |
| Protein | : | 0 | g |
| Fibre | : | 0 | g |
| Salt | : | < 0.01 | 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).

Extra info Crystalline products remain wholesome indefinitely under optimum storage conditions; however, to reduce problems with the sugar lumping, we suggest use within 6 months.

Storage conditions

| | Min | Max | Optimum |
|----------------|-----|-----|---------|
| Temperature °C | | | 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.

Extra info Avoid extremes of temperature and humidity.

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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