



## Specification

# Liquid Trisuc 73%

### 1. Product description

Partly inverted sugar syrup obtained through acid hydrolysis of an aqueous solution of sucrose.

Manufactured by : Belgosuc N.V., Belgium

### 2. Ingredients

Invert sugar syrup

### 3. Origin

EU Sugar beet

### 4. Properties

#### PHYSICAL AND CHEMICAL PROPERTIES

|                     | <u>Min</u> | <u>Max</u> | <u>Typical</u> | <u>Unit</u>             | <u>Method</u> |
|---------------------|------------|------------|----------------|-------------------------|---------------|
| Brix                | 71.2       | 72.5       |                | °Bx (20°C)              | BSCH011       |
| Total solids        | 72.2       | 73.5       |                | w%w (20°C)              | BSCH011       |
| pH                  | 3.5        | 6.0        |                | sol. 1:1                | BSCH001       |
| Colour              |            | 30         |                | icumsa 420 nm           | BSCH023       |
| SO <sub>2</sub>     |            | 10         |                | ppm                     | BSCH213       |
| Ash                 |            | 0.2        |                | % C28                   | BSCH051       |
| Water activity (aw) |            |            | 0.73           | ~temp.                  | BSCH111       |
| Density             |            |            | 1.37           | kg/dm <sup>3</sup> 20°C | BSCH014       |

#### MICROBIOLOGICAL PROPERTIES

|                        | <u>Max</u> | <u>Typical</u> | <u>Unit</u>  | <u>Method</u>                   |
|------------------------|------------|----------------|--------------|---------------------------------|
| Total mesophylic count | 200        |                | /10g ds 30°C | BSMI001 (ref. ICUMSA GS 2/3-41) |
| Yeasts                 | 10         |                | /10g ds 25°C | BSMI001 (ref. ICUMSA GS 2/3-47) |
| Moulds                 | 10         |                | /10g ds 25°C | BSMI001 (ref. ICUMSA GS 2/3-47) |

#### COMPOSITION

|          | <u>Avg.</u> | <u>Unit</u> | <u>Method</u> |
|----------|-------------|-------------|---------------|
| Fructose | 32          | w%w on ds   | BSCH036 - 081 |
| Dextrose | 35          | w%w on ds   | BSCH036 - 081 |
| Sucrose  | 33          | w%w on ds   | BSCH036 - 081 |



# *Belgian Malts that Make Your Beer So Special*

## 5. Nutritional values

Average nutritional value per 100 gram product (calculated)

|                     |      |      |
|---------------------|------|------|
| Energy value        | 292  | kcal |
| Energy value        | 1240 | kJ   |
| Total proteins      | 0    | g    |
| Total carbohydrates | 73   | g    |
| Sugars              | 73   | g    |
| Total fat           | 0    | g    |
| Fibre               | 0    | g    |
| Sodium              | <3   | mg   |

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## 6. Shelf life

Shelf life of this product is 6 month(s) after production.

## 7. Storage conditions

|                | <u>Min</u>   | <u>Max</u> | <u>Optimum</u> |
|----------------|--|------------|----------------|
| Temperature °C | 10   |            |                |
| 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. |            |                |

## 8. Packaging

Jerrican 25 kg, container 1000 kg

## 9. Quality guarantees

|                                      |  |
|--------------------------------------|--|
| <b>GMO-Declaration</b>               | The supplier confirms that this product do 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. |
| <b>Declaration of non-ionisation</b> | This product, nor its ingredients, are treated by ionisation.  |
| <b>Food safety</b>                   | Belgosuc NV is FSSC 22000:2013 certified by an external body   |

This information is provided as an indication and therefore cannot bind Belgosuc N.V. nor Castle Malting S.A.