

**product number :** 802911 **GN code :** 29400000  
**product name :** Isomalt C\*16506 - bag 25 kg  
**version:** 3 **Valid from:** 18-08-2022

**Product description**

Crystalline isomalt

**Ingredients**

isomalt (E953)

**Origin**

sugar beet

**Properties**
**PHYSICAL AND CHEMICAL PROPERTIES**

	<b>Min</b>	<b>Max</b>	<b>Typical</b>	<b>Unit</b>	<b>Method</b>
Moisture		2		%	50°C
GPM	43	57		%	on d.b.
GPS	43	57		%	on d.b.
GPM+GPS		98		%	on d.b.
Mannitol		0.5		w%w on ds	BSCH036
D-sorbitol		0.5		w%w on ds	BSCH036
Particle size		20%<100		µm	BSCH103
Particle size		10%>600		µm	BSCH103
Reducing sugars		0.3		w%w on ds	BSCH033
SO2		10		ppm	BSCH213
Nickel		1		ppm	AAS
pH			6		/

**MICROBIOLOGICAL PROPERTIES**

	<b>Max</b>	<b>Typical</b>	<b>Unit</b>	<b>Method</b>
Total mesophilic count	200		/g	/
Yeasts	20		/g	/
Moulds	20		/g	/
Salmonella	neg.		/25 g	ISO 6579

**Nutritional values**

Average nutritional value per 100 gram product (calculated)

Energy	:	238	kcal
Energy	:	990	kJ
Fats	:	0	g
Saturated fats	:	0	g
Trans fats	:	0	g
Cholesterol	:	0	mg
Carbohydrates	:	99	g
Sugars	:	0	g
Polyols	:	99	g
Protein	:	0	g
Fibre	:	0	g
Sodium	:	10	mg



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### Shelf life

**General** Shelf life of this product is minimum 36 month(s) after production.  
**Extra info** Minimum remaining shelf life after delivery: 12 months

### Instructions and conditions for use

**Application** This product is especially developed for unwrapped sugar-free hard candy. It offers excellent candy shelf life and low stickiness. It is also suitable for other confectionery applications such as sugar-free coating.

### Storage conditions

	Min	Max	Optimum
<b>Temperature °C</b>			20
<b>Rel. humidity %</b>		65	

**Advice** Keep dry in closed original packaging in a clean environment. The 'first-in, first-out' stock management principle should be followed.

### Compliance to European Regulations

- 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 1333/2008 of 16 December 2008 on food additives 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) No 231/2012 of 9 March 2012 laying down specifications for food additives 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:** The supplier 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.**