

|                         |                             |                    |            |
|-------------------------|-----------------------------|--------------------|------------|
| <b>product number :</b> | 051008                      | <b>GN code :</b>   | 38246019   |
| <b>product name :</b>   | Belgosorbitol 70 - jc 25 kg |                    |            |
| <b>version:</b>         | 20                          | <b>Valid from:</b> | 17-11-2020 |

### Product description

Liquid, non crystallising sorbitol obtained from hydrogenated, partly hydrolysed starch according to the Regulations (EC) 1333/2008 and (EU) 231/2012, as amended, and the FCC.

### Ingredients

sorbitol syrup (E420(ii)) (>10% in final product: extra labelling of "excessive consumption may have a laxative effect" (1169/2011/EC))

### Origin

wheat

### Properties

#### PHYSICAL AND CHEMICAL PROPERTIES

|                      | <b>Min</b> | <b>Max</b> | <b>Typical</b> | <b>Unit</b>             | <b>Method</b> |
|----------------------|------------|------------|----------------|-------------------------|---------------|
| Total solids         | 69.0       | 72.0       |                | w%w (20°C)              | BSCH011       |
| Refractive index     | 1.4582     | 1.4655     |                | 20°C                    | BSCH013       |
| Brix                 | 67.0       | 70.0       |                | °Bx (20°C)              | BSCH011       |
| D-sorbitol           | 71.5       | 83.5       |                | w%w on ds               | BSCH036       |
| Mannitol             |            | 5.0        |                | w%w on ds               | BSCH036       |
| Reducing sugars      |            | 0.2        |                | %                       | Ph. Eur.      |
| Sulphated Ash        |            | 0.07       |                | %                       | BSCH053       |
| Sulphate             |            | 70         |                | ppm                     | BSCH210       |
| Lead                 |            | 1          |                | ppm                     | AAS           |
| Nickel               |            | 1          |                | ppm                     | AAS           |
| Arsenic              |            | 0.2        |                | ppm                     | AAS           |
| Heavy metals (as Pb) |            | 10         |                | ppm                     | /             |
| Chloride (Cl)        |            | 35         |                | ppm                     | /             |
| Conductivity         |            | 10         |                | µS/cm                   | BSCH051       |
| Density              |            |            | 1.31           | kg/dm <sup>3</sup> 20°C | BSCH014       |

#### MICROBIOLOGICAL PROPERTIES

|                        | <b>Max</b> | <b>Typical</b> | <b>Unit</b> | <b>Method</b> |
|------------------------|------------|----------------|-------------|---------------|
| Total mesophylic count | 100        |                | /g 30°C     | BSMI001       |
| Yeasts                 | 10         |                | /g 25°C     | BSMI011       |
| Moulds                 | 10         |                | /g 25°C     | BSMI011       |
| Coliforms              | neg.       |                | /10g        | /             |
| E. coli                | neg.       |                | /10g 37°C   | BSMI031       |
| Salmonella             | neg.       |                | /25 g       | ISO 6579      |

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### Nutritional values

Average nutritional value per 100 gram product (calculated)

|               |   |     |      |
|---------------|---|-----|------|
| Energy        | : | 168 | kcal |
| Energy        | : | 714 | kJ   |
| Protein       | : | 0   | g    |
| Carbohydrates | : | 70  | g    |
| Sugars        | : | 0   | g    |
| Polyols       | : | 70  | g    |
| Starch        | : | 0   | g    |
| Fats          | : | 0   | g    |
| Fibre         | : | 0   | g    |
| Sodium        | : | 0   | mg   |
| Salt          | : | 0   | g    |

### Shelf life

**General** Shelf life of this product is minimum 12 month(s) after production.

### Storage conditions

|                   | Min  | Max | Optimum |
|-------------------|--|-----|---------|
| Temperature °C    | 5  |     |         |
| Rel. humidity %   |  | 65  |         |
| <b>Advice</b>     | Keep dry in closed original packaging in a clean environment. The 'first-in, first-out' stock management principle should be followed. |     |         |
| <b>Extra info</b> | Storage at 20°C can require additional heating before use.   |     |         |

### 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.**