

product number : 543033 **GN code :** 17049051
product name : Belgofondant 89/11 hard - crt 12,5 kg
version: 9 **Valid from:** 13-05-2014

Product description

a white homogeneous solid paste consisting finely crystallised sucrose and glucose syrup

Ingredients

sugar , glucose syrup , water

Origin

sugar beet , wheat

Properties

PHYSICAL AND CHEMICAL PROPERTIES

	<u>Min</u>	<u>Max</u>	<u>Typical</u>	<u>Unit</u>	<u>Method</u>
Brix	89.0	90.0		°Bx (20°C)	BSCH011
Total solids	88.7	89.7		w%w (20°C)	BSCH011
pH	5.5	7.5		sol. 1:1	BSCH001
Crystal size		30	90%<20	µm	BSCH101
SO2		10		ppm	BSCH213

MICROBIOLOGICAL PROPERTIES

	<u>Max</u>	<u>Typical</u>	<u>Unit</u>	<u>Method</u>
Total mesophylic count	200		/g 30°C	BSMI001
Yeasts	10		/g 25°C	BSMI011
Moulds	10		/g 25°C	BSMI011

COMPOSITION

	<u>Avg.</u>	<u>Unit</u>	<u>Method</u>
Dextrose	2.1	w%w on ds	BSCH036
Sucrose	88.1	w%w on ds	BSCH036
Maltose	1.6	w%w on ds	BSCH036
Higher sugars	8.2	w%w on ds	BSCH036

Nutritional values

Average nutritional value per 100 gram product (calculated)

Energy	:	356	kcal
Energy	:	1513	kJ
Protein	:	0	g
Carbohydrates	:	89.0	g
Sugars	:	81.5	g
Polyols	:	0	g
Starch	:	0	g
Fats	:	0	g
Fibre	:	0	g
Sodium	:	< 0.3	mg
Salt	:	0	g

Shelf life

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

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Storage conditions

	Min	Max	Optimum
Temperature °C			15 - 25
Rel. humidity %		65	
Advice	Keep dry in closed original packaging in a clean environment. The 'first-in, first-out' stock management principle should be followed.		

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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