

**product number :** 108113

**GN code :** 17029095

**product name :** Cremesuc - pail 15 kg

**version:** 14

**Valid from:** 29-04-2015

## Product description

Invert sugar syrup with a high dry substance in a soft paste

## Ingredients

crystallised invert sugar syrup

## Origin

sugar beet

## Properties

### PHYSICAL AND CHEMICAL PROPERTIES

	<u>Min</u>	<u>Max</u>	<u>Typical</u>	<u>Unit</u>	<u>Method</u>
Brix	79.0	80.0		°Bx (20°C)	BSCH011
Total solids	80.8	81.8		w%w (20°C)	BSCH011
pH	3.5	4.5		sol. 1:1	BSCH001
Reducing sugars	95			w%w on ds	BSCH033
SO2		10		ppm	BSCH213
Ash		0.1		% C28	BSCH051

### 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	BSMI011 (ref. ICUMSA GS 2/3-47)
Moulds	10		/10g ds 25°C	BSMI011 (ref. ICUMSA GS 2/3-47)

### COMPOSITION

	<u>Avg.</u>	<u>Unit</u>	<u>Method</u>
Fructose	47	w%w on ds	BSCH036
Dextrose	50	w%w on ds	BSCH036
Sucrose	3	w%w on ds	BSCH036

### Nutritional values

Average nutritional value per 100 gram product (calculated)

Energy	:	325	kcal
Energy	:	1381	kJ
Protein	:	0	g
Carbohydrates	:	81.3	g
Sugars	:	81.3	g
Polyols	:	0	g
Starch	:	0	g
Fats	:	0	g
Fibre	:	0	g
Sodium	:	< 0.5	mg
Salt	:	0	g

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## Shelf life

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

## Storage conditions

	Min	Max	Optimum
Temperature °C			15 - 25
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	A slight syrup separation during storage may be observed, which is a natural phenomenon. By mixing the syrup in the solid phase, again a perfect product is obtained.		

## 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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