

Candy Sugar

Product Description

Candy sugar consists of granulated crystals, obtained from cooling down strongly concentrated saccharose solutions boiled at very high temperatures. Our Candy sugars are available in different fraction sizes (see below) and in 2 colour-types: brown and white.

Labelling

Legal name: Kandij (Kandijnsuiker), Candi (sucre de candi) – defined by the BE – Royal Decree 19/03/2004 concerning sugars.

Commercial name: BE/NL: Kandijnsuiker, BE/LU/FR: Sucre candi, DE: Kandiszucker, GB/IE: Candy sugar

Sole ingredient: Sugar

Sensory Characteristics

| | |
|------------|-------------------------|
| Appearance | Brown or white crystals |
| Odour | Product typical |
| Taste | Product typical |

Physical and Chemical Parameters

| Parameter | Candy Brown | Candy White | Methods |
|----------------------|---|----------------|-----------------------------------|
| Polarisation | Min. 98.5 °Z | Min. 99.7 °Z | ICUMSA ⁽¹⁾ |
| Invert sugar content | Max. 0.2 % | Max. 0.04 % | ICUMSA ⁽¹⁾ |
| Sulphated ash on DS | Max 0.3 g/100g | Max 0.3 g/100g | ICUMSA ⁽¹⁾ |
| Colour in solution | – | Max. 22.5 IU | ICUMSA ⁽¹⁾ |
| Colour value (420nm) | 50 – 150 [TR C, TR C+] 150 – 600 [XF, F, M, C] | – | photometric [EBC ⁽²⁾] |

⁽¹⁾ ICUMSA = International Commission for Uniform Methods of Sugar Analysis

⁽²⁾ EBC = European Brewery Convention

IU = ICUMSA Unit

DS = Dry substance

Particle Size

| Type designation | Type Symbol | Available particle size (mm) | Fines < 1.00 mm (%) |
|------------------|-------------|--------------------------------|------------------------|
| Candy Brown | XF | Min. 90 % below 2.0 | |
| Candy Brown | F | Min. 80 % between 1.0 and 5.0 | < 5 |
| Candy Brown | M | Min. 80 % between 4.0 and 10.0 | < 3 |
| Candy Brown | C | Min. 80 % between 6.3 and 16.0 | < 3 |
| Candy Brown | TR C | Min. 80 % between 5.0 and 16.0 | < 3 |
| Candy Brown | TR C+ | Min. 80 % between 5.0 and 20.0 | < 3 |

| Type designation | Type Symbol | Available particle size (mm) | Fines < 1.00 mm (%) |
|------------------|-------------|---------------------------------|------------------------|
| Candy White | TR FW | Min. 70 % between 1.0 and 5.0 | < 5 |
| Candy White | TR MW | Min. 70 % between 5.0 and 7.0 | < 3 |
| Candy White | TR CW | Min. 70 % between 5.0 and 16.0 | < 3 |
| Candy White | TR C+W | Min. 70 % between 12.5 and 22.4 | < 3 |

Microbiological Parameters

| Parameter | Upper guidance value | Method |
|-----------------------------|----------------------|-----------------------|
| Mesophilic aerobic bacteria | 500 cfu/10 g | ICUMSA ⁽¹⁾ |
| Yeasts | 50 cfu/10 g | ICUMSA ⁽¹⁾ |
| Moulds | 50 cfu/10 g | ICUMSA ⁽¹⁾ |

⁽¹⁾ ICUMSA = International Commission for Uniform Methods of Sugar Analysis

Storage and Stability

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|--------------------|--|
| Storage conditions | Temperature 15 – 25 °C Relative humidity 50 – 60 % Store separately from smelling materials We recommend not to stack pallets |
| Storage period | Under the above mentioned conditions Candy Sugar retains its specific properties and can be stored for a virtually unlimited time. |

Nutrition Declaration

Candy Sugar brown:

according to Regulation (EU) No 1169/2011 per 100 g

| Energy value | 1683 (396) | kJ (kcal) |
|--------------------|------------|-----------|
| Fat | 0 | g |
| of which saturates | 0 | g |
| Carbohydrates | 99 | g |
| of which sugars | 99 | g |
| Protein | 0 | g |
| Salt | 0.02 | g |

Candy Sugar white:

according to Regulation (EU) No 1169/2011 per 100 g

| Energy value | 1700 (400) | kJ (kcal) |
|--------------------|------------|-----------|
| Fat | 0 | g |
| of which saturates | 0 | g |
| Carbohydrates | 100 | g |
| of which sugars | 100 | g |
| Protein | 0 | g |
| Salt | 0 | g |

Additional Aspects

| | |
|-------------------------------------|---|
| General | The product complies with applicable Belgian BE – Royal Decree 19/03/2004 concerning sugars (B) and with European food legislation. This includes: Regulation (EC) No 178/2002 <i>“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”</i> and Regulation (EC) No 852/2004 <i>“on the hygiene of foodstuffs”</i> . The implemented Food Safety Management System corresponds to a GFSI-equivalent scheme. Certificates are available on request. |
| Special diets | The product is made from agricultural raw material. No processing aids derived from animals are used. Therefore the product can be regarded as suitable for vegetarians and vegans. Additionally the product is Kosher and Halal certified. Certificates are available upon request. |
| Allergens | An allergen labelling according to Regulation (EU) No 1169/2011 <i>“on the provision of food information to consumers”</i> is not required. |
| GMO | The product does not require labelling according to Regulation (EC) No 1829/2003 <i>“on genetically modified food and feed”</i> and Regulation (EC) No 1830/2003 <i>“concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms”</i> . |
| Nano technology | Based on the definition of Regulation (EU) 2015/2283 <i>“on novel foods, amending Regulation (EU) No 1169/2011 of the European Parliament and of the Council and repealing Regulation (EC) No 258/97 of the European Parliament and of the Council and Commission Regulation (EC) No 1852/2001”</i> the product is not an engineered nanomaterial. |
| Contaminants/ Pesticide residues | Compliance with Regulation (EU) 2023/915 <i>“on maximum levels for certain contaminants in food and repealing Regulation (EC) No 1881/2006”</i> and Regulation (EC) No 396/2005 <i>“on maximum residue levels of pesticides in or on food and feed of plant and animal origin”</i> is guaranteed for this product. |

| | |
|------------------------|--|
| Ionization/Irradiation | This product is not subject to ionization/irradiation covered by Directive 1999/2/EC “concerning foods and food ingredients treated with ionising radiation” resp. Directive 1999/3/EC “on the establishment of a Community list of foods and food ingredients treated with ionising radiation”. |
| Packaging material | The packaging material complies with Regulation (EC) No 1935/2004 “on materials and articles intended to come into contact with food” and Regulation (EU) No 10/2011 “on plastic materials and articles intended to come into contact with food”. |
| Trading units | In general, deliveries are possible in bags and big bags. Details can be provided on request. |
| Safety precautions | Depending on the grain size and type of operational process used, mixtures of sugar dust and air can form an explosive atmosphere. |
| REACH | As Candy Sugar is used as food, a registration is not necessary according to Article 2 No 5 of Regulation (EC) No 1907/2006 “concerning the Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH), establishing a European Chemicals Agency”. |
| Customs Tariff Number | 1701 9100 (brown), 1701 9910 (white) |