

product number : 503033

product name : Belgofondant 83/17 - crt 12,5 kg

version: 11

Technical sheet

GN code : 17049051

Valid from: 09-02-2015

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

	Min	Max	Typical	Unit	Method
Brix	88.5	89.5		°Bx (20°C)	BSCH011
Total solids	88.0	89.0		w%w (20°C)	BSCH011
pH	5.0	7.5		sol. 1:1	BSCH001
Crystal size		30	90%<20	µm	BSCH101
SO2		10		ppm	BSCH213

MICROBIOLOGICAL PROPERTIES

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

COMPOSITION

	Avg.	Unit	Method
Dextrose	3.0	w%w on ds	BSCH036
Sucrose	83.5	w%w on ds	BSCH036
Maltose	2.0	w%w on ds	BSCH036
Higher sugars	11.5	w%w on ds	BSCH036

Nutritional values

Average nutritional value per 100 gram product (calculated)

Energy	:	354	kcal
Energy	:	1505	kJ
Protein	:	0	g
Carbohydrates	:	88.5	g
Sugars	:	78	g
Polyols	:	0	g
Starch	:	0	g
Fats	:	0	g
Fibre	:	0	g
Salt	:	0	g

Shelf life

General

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



Technical Department

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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: BFSSC 22000 certified by an external body.

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