

<b>product number :</b>	205037	<b>GN code :</b>	17023090
<b>product name :</b>	Belgogluc CF-81 - crt 6x1 kg		
<b>version:</b>	14	<b>Valid from:</b>	18-08-2022

## Product description

This glucose syrup is a purified and concentrated aqueous solution of nutritive saccharides obtained by hydrolysis of wheat starch, characterised by a high polysaccharides content.

## Ingredients

glucose syrup

## Origin

wheat

## Properties

### PHYSICAL AND CHEMICAL PROPERTIES

	<b>Min</b>	<b>Max</b>	<b>Typical</b>	<b>Unit</b>	<b>Method</b>
Brix	82.1	85.2		°Bx (20°C)	BSCH011
Total solids	79.5	82.5		w%w (20°C)	BSCH011
pH	3.5	5.5		sol. 1:1	BSCH001
Colour			< 25	icumsa 420 nm	BSCH023
SO2		10		ppm	BSCH213
DE	37	44		w%w on ds	BSCH033
Density			1.43	kg/dm <sup>3</sup> 20°C	BSCH014
Density			1.40	kg/dm <sup>3</sup> 40°C	/

### MICROBIOLOGICAL PROPERTIES

	<b>Max</b>	<b>Typical</b>	<b>Unit</b>	<b>Method</b>
Total mesophylic count	10000		/10g 30°C	BSMI001
Yeasts	1000		/10g 25°C	BSMI011
Moulds	1000		/10g 25°C	BSMI011

### COMPOSITION

	<b>Avg.</b>	<b>Unit</b>	<b>Method</b>
Dextrose	17	w%w on ds	BSCH036
Maltose	13	w%w on ds	BSCH036
Maltotriose	13	w%w on ds	BSCH036
Higher sugars	57	w%w on ds	BSCH036

### Nutritional values

Average nutritional value per 100 gram product (calculated)

Energy	:	324	kcal
Energy	:	1377	kJ
Fats	:	0	g
Carbohydrates	:	81	g
Sugars	:	24	g
Polyols	:	0	g
Starch	:	0	g
Protein	:	0	g
Fibre	:	0	g
Salt	:	0	g

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## Shelf life

<b>General</b>	Shelf life of this product is minimum 12 month(s) after production.
<b>Extra info</b>	The colour of the syrup may change depending on length of time stored and storage temperature. We recommend that the syrup is used as soon as possible after delivery.

## Storage conditions

	Min	Max	Optimum
<b>Temperature °C</b>			20
<b>Rel. humidity %</b>		nvt / na	
<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.		

## Compliance to European Regulations

- Council Directive 2001/111/EC of 20 December 2001 relating to certain sugars intended for human consumption and amendments;
- Regulation (EC) No 178/2002 of the European parliament and of the council of 28 January 2002 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 and amendments;
- Regulation (EC) No 852/2004 of 29 April 2004 as amended on the hygiene of foodstuffs;
- Regulation (EC) No 1935/2004 of 27 October 2004 on materials and articles intended to come into contact with food and amendments;
- Regulation (EC) No 396/2005 of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amendments;
- Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs and amendments;
- Regulation (EC) No 1881/2006 of 19 December 2006 as amended setting maximum levels for certain contaminants in foodstuffs (such as heavy metals, mycotoxins, dioxin, 3 MCPD, ...) and amendments;
- Regulation 2023/2006/EC of 22 December 2006 and amendments on good manufacturing practice for materials and articles intended to come into contact with food;
- Regulation 10/2011/EC of 14 January 2011 and amendments relating to plastic materials and articles intended to come into contact with foodstuffs;
- Regulation (EU) n°1169/2011 of 25 October 2011 as amended on food information to the consumers;

## Quality guarantees

<b>GMO-Declaration:</b>	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.
<b>Declaration of non-ionisation:</b>	Nor this product, nor its ingredients, have been treated by ionising radiation.
<b>Food safety:</b>	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.**