

<b>product number :</b>	121637	<b>GN code :</b>	17029095
<b>product name :</b>	Invertsuc 78 - ow ct 1250 kg		
<b>version:</b>	14	<b>Valid from:</b>	18-08-2022

## Product description

Invert sugar syrup, aqueous solution obtained through almost completely acid hydrolysis of sucrose

## Ingredients

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	76.1	77.1		°Bx (20°C)	BSCH011
Total solids	77.8	78.8		w%w (20°C)	BSCH011
pH	3.5	5.0		sol. 1:1	BSCH001
Reducing sugars	95			w%w on ds	BSCH033
Water activity (aw)			0.64	~ temp.	BSCH111
Density			1.39	kg/dm <sup>3</sup> 20°C	BSCH014

### MICROBIOLOGICAL PROPERTIES

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

### 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	:	313	kcal
Energy	:	1330	kJ
Fats	:	0	g
Carbohydrates	:	78.3	g
Sugars	:	78.3	g
Protein	:	0	g
Fibre	:	0	g
Salt	:	0	g

### Shelf life

**General** Shelf life of this product is minimum 4 month(s) after production.

**Extra info** At a lower temperature the product will be more sensitive to crystallisation and this may reduce shelf life. At a higher temperature colourisation may reduce shelf life.

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## Storage conditions

	Min	Max	Optimum
<b>Temperature °C</b>	30		
<b>Rel. humidity %</b>		nvt / na	

**Advice** Keep dry in closed original packaging in a clean environment. The 'first-in, first-out' stock management principle should be followed.

## 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.