

product number : 207165 **GN code :** 17023090
product name : Belgogluc CF-83-SO2 - pail 7 kg
version: 11 **Valid from:** 28-03-2025

Product description

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

Ingredients

glucose syrup , stabiliser: sodium hydrogensulphite (E222)

Origin

wheat

Properties

PHYSICAL AND CHEMICAL PROPERTIES

	<u>Min</u>	<u>Max</u>	<u>Typical</u>	<u>Unit</u>	<u>Method</u>
Brix	85.2	86.2		°Bx (20°C)	BSCH011
Refractive index	1.5046	1.5074		20°C	BSCH013
Total solids	82.5	83.5		w%w (20°C)	BSCH011
DE	36	40		w%w on ds	BSCH033
pH	4.0	5.5		sol. 1:1	BSCH001
Colour		25		icumsa 420 nm	BSCH023
SO2	200	300		ppm	BSCH213
Sulphated Ash			< 0.1	%	BSCH053

MICROBIOLOGICAL PROPERTIES

	<u>Max</u>	<u>Typical</u>	<u>Unit</u>	<u>Method</u>
Total mesophylic count	1000		/10g 30°C	BSMI001
Yeasts	100		/10g 25°C	BSMI011
Moulds	100		/10g 25°C	BSMI011

COMPOSITION

	<u>Avg.</u>	<u>Unit</u>	<u>Method</u>
Dextrose	17	w%w on ds	BSCH036
Maltose	13	w%w on ds	BSCH036
Higher sugars	70	w%w on ds	BSCH036

Nutritional values

Average nutritional value per 100 gram product (calculated)

Energy	:	332	kcal
Energy	:	1411	kJ
Protein	:	< 0.01	g
Carbohydrates	:	83	g
Sugars	:	23.3	g
Polyols	:	0	g
Starch	:	0	g
Fats	:	0	g
Fibre	:	0	g
Sodium	:	< 12	mg
Salt	:	0	g

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Shelf life

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

Instructions and conditions for use

Application In decorations, coatings and fillings in accordance with Part D and E category 05.4 or in jam, jellies and marmelade in accordance with Part D and E category 04.2.5 of Regulation (EU) no. 1129/2011 of the Commission of 11/11/2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives.

Storage conditions

	Min	Max	Optimum
Temperature °C			20
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	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;
- Commission Regulation (EU) 2023/915 of 25 April 2023 on maximum levels for certain contaminants in food 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 (EC) No 1333/2008 of 16 December 2008 on food additives and amendments;
- 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;
- Regulation (EU) No 231/2012 of 9 March 2012 laying down specifications for food additives and amendments;

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.

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.