

product number : 802911 **GN code :** 29400000
product name : Isomalt C*16506 - bag 25 kg
version: 2 **Valid from:** 27-05-2014

Product description

Crystalline isomalt

Ingredients

isomalt (E953)

Origin

sugar beet

Properties

PHYSICAL AND CHEMICAL PROPERTIES

	<u>Min</u>	<u>Max</u>	<u>Typical</u>	<u>Unit</u>	<u>Method</u>
Moisture		2		%	50°C
GPM	43	57		%	on d.b.
GPS	43	57		%	on d.b.
GPM+GPS		98		%	on d.b.
Mannitol		0.5		w%w on ds	BSCH036
D-sorbitol		0.5		w%w on ds	BSCH036
Particle size		20%<100		µm	BSCH103
Particle size		10%>600		µm	BSCH103
Reducing sugars		0.3		w%w on ds	BSCH033
SO2		10		ppm	BSCH213
Nickel		1		ppm	AAS
pH			6		/

MICROBIOLOGICAL PROPERTIES

	<u>Max</u>	<u>Typical</u>	<u>Unit</u>	<u>Method</u>
Total mesophilic count	200		/g	/
Yeasts	20		/g	/
Moulds	20		/g	/
Salmonella	neg.		/25 g	ISO 6579

Nutritional values

Average nutritional value per 100 gram product (calculated)

Energy	:	238	kcal
Energy	:	990	kJ
Fats	:	0	g
Saturated fats	:	0	g
Trans fats	:	0	g
Cholesterol	:	0	mg
Carbohydrates	:	99	g
Sugars	:	0	g
Polyols	:	99	g
Protein	:	0	g
Fibre	:	0	g
Sodium	:	10	mg

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Shelf life

General Shelf life of this product is minimum 36 month(s) after production.

Extra info Minimum remaining shelf life after delivery: 12 months

Instructions and conditions for use

Application This product is especially developed for unwrapped sugar-free hard candy. It offers excellent candy shelf life and low stickiness. It is also suitable for other confectionery applications such as sugar-free coating.

Storage conditions

	Min	Max	Optimum
Temperature °C			20
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: 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.

802911 ISOMALT C*16506 - ZAK 25 KG
802911 ISOMALT C*16506 - BAG 25 KG

GS1	Allergenen	Allergens	+	-	?	U	Conc.
AW	Gluten*	Gluten*		X			
UW	Tarwe*	Wheat*		X			
NR	Rogge	Rye		X			
GB	Gerst	Barley		X			
GO	Haver	Oats		X			
GS	Spelt	Spelt		X			
GK	Kamut	Kamut		X			
AC	Schaaldieren	Crustaceans		X			
AE	Ei	Egg		X			
AF	Vis	Fish		X			
AP	Aardnoten (pinda)	Peanuts		X			
AY	Soja	Soy		X			
AN	Noten (schaalvruchten)	Nuts (shell fruit)		X			
AM	Melk	Cow milk		X			
SA	Amandelen	Almonds		X			
SH	Hazelenoten	Hazelnuts		X			
SW	Walnoten	Walnuts		X			
SC	Cashewnoten	Cashew nuts		X			
SP	Pecannoten	Pecan nuts		X			
SR	Paranoten	Brazil nuts		X			
ST	Pistachenoten	Pistachio nuts		X			
SM	Macademianoten	Macadamia/ Queensland nuts		X			
BC	Selderij	Celery		X			
BM	Mosterd	Mustard		X			
AS	Sesam	Sesame		X			
AU	Zwavel dioxide & sulfiet (E220-228) > 10 ppm SO2	Sulphur dioxide & sulphite (E220-228) > 10 ppm SO2		X			
NL	Lupine	Lupine		X			
UM	Weekdieren	Molluscs		X			
ML	Lactose	Lactose		X			
NC	Cacao	Cocoa		X			
MG	Glutamaat (E620 - 625)	Glutamate (E620 - 625)		X			
MK	Kippenvlees	Chicken meat		X			
NK	Koriander	Coriander		X			
NM	Maïs	Corn/ maize		X			
NP	Peulvruchten	Legumes		X			
MC	Rundvlees	Beef		X			
MP	Varkensvlees	Pork		X			
NW	Wortel	Carrot		X			

According to the allergen labelling based on Regulation (EU) n° 1169/2011 and the allergen information for the food database (LeDa/ALBA list) of 2011:

(-) The product is free of the called substance according to recipe (Recipe without (Z))

(+) The product contains the called substance as an ingredient (or the substance is present in an ingredient) according to recipe (Recipe contains (M))

(?) The product can contain the called substance by cross contamination (May contain (and recipe without) (K))

(U) Insufficient data concerning the presence of the substance in the product are present (Unknown (O))

* Wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof, except: (a) wheat based glucose syrups including dextrose (b) wheat based maltodextrins (c) glucose syrups based on barley (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin are permanently exempted from the indication of 'wheat' origin in the context of the requirements on the labelling of allergens implemented by EU regulation (Directive 2007/68/EC).

Gluten free conform <20 ppm/ds: complies with the requirements for the 'gluten-free' labelling of foods in Codex Standard 118-1979 (rev. 2008) and in Commission Regulation (EU) n° 828/2014.