

product number : 205021

GN code : 17023090

product name : Belgogluc confectionary - pail 15kg

revision: 9

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

	<u>Min</u>	<u>Max</u>	<u>Typical</u>	<u>Unit</u>	<u>Method</u>
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
SO ₂		10		ppm	BSCH213
DE	37	44		w%w on ds	BSCH023

MICROBIOLOGICAL PROPERTIES

	<u>Max</u>	<u>Typical</u>	<u>Unit</u>	<u>Method</u>
Total mesophylic count	10000		/10g 30°C	BSMI001 (ref. ICUMSA GS 2/3-41)
Yeasts	1000		/10g 25°C	BSMI011 (ref. ICUMSA GS 2/3-47)
Moulds	1000		/10g 25°C	BSMI011 (ref. ICUMSA GS 2/3-47)

COMPOSITION

	<u>Avg.</u>	<u>Unit</u>	<u>Method</u>
Dextrose	17	w%w on ds	BSCH036 - 081
Maltose	13	w%w on ds	BSCH036 - 081
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
Protein	:	0	g
Carbohydrates	:	81	g
Sugars	:	24	g
Polyols	:	0	g
Starch	:	0	g
Fats	:	0	g
Fibre	:	0	g
Sodium	:	< 2	mg

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Shelf life

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

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.		

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, are treated by ionisation.

Food safety: Belgosuc NV is FSSC 22000:2010 certified by an external body.

This information is provided as an indication and therefore cannot bind Belgosuc N.V.

205037 BELGOGLUC CONFISERIE - EMMER 1KG
 205037 BELGOGLUC CONFECTIONARY - PAIL 1KG

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			
AM	Melk	Cow milk		X			
AN	Noten (schaalvruchten)	Nuts (shell fruit)		X			
SA	Amandelen	Almonds		X			
SH	Hazelnoten	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	Sulpher 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 EU Directives 2003/89/EC and 2007/68/EC and the "LeDa/ALBA" guidelines of 2011:

(-) The product is free of the called substance according to recipe

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

(?) The product can contain the called substance by cross contamination

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

(*) GLUTEN FREE conform <20 ppm/ds: complies with the requirements for the 'gluten-free' labelling of foods in Codex Standard 118-1981 (rev.2008) and in Commission Regulation (EC) N° 41/2009

(**) Further to Directive 2007/68/EC of 28 November 2007 wheat based maltodextrins, glucose syrups, dextrose and products thereof are permanently exempted from the indication of the 'wheat' origin in the context of the requirements on the labelling of allergens implemented by Directive 2003/89/EC

(***) Further to the LeDa/ALBA guidelines corn/maize based maltodextrins, glucose syrups, dextrose and products thereof are exempted from the indication of the 'corn/maize' origin