



PRODUCTGROUP DATA SHEET

Candy Powder

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BTW BE 0403.772.396 RPR Turnhout

Product identification

Legal name (KB 19-3-2004): Kandijpoeder, Cassonade de candi.

Commercial name: BE- NL: Kandijpoeder
BE – LU: Cassonade de candi
FR: Vergeoise
DE-CH-AT: Kandisfarin
UK + rest of the world: Candy powder

Organoleptic properties

Properties	Value
Aspect	Brown or pale crystals
Taste	Sweet and typical candy taste
Smell	Typical candy odor

Ingredients list

Sugar, Humectant Glycerol (in EN)
Suiker, Bevochtingsmiddel Glycerol (in NL)
Sucre, Humectant Glycérol (in FR)
Zucker, Feuchthalttemittel Glycerin (in DE)

Specifications per type of sugar

Type of sugar Parameter	Candy powder brown Kandijpoeder bruin Cassonade de candi brune Kandisfarin braun C, F	Candy powder pale Kandijpoeder blond Cassonade de candi blonde Kandisfarin hell C, F
Total sugar content (% DM expressed in saccharose)	≥ 94,5 %	≥ 94,5 %
Colour EBC (Lovibond)	410 - 710	85 - 175
Colour ICUMSA	20000 - 30000 IU	1500 - 2000 IU
Candy agglomerates held on 2,0 mm sieve (%)	≤ 0,15	≤ 0,15
Ash (%) DM	≤ 1,00	≤ 1,00
Glycerol (%)	± 0,50	± 0,50
Reducing sugars (%)	≤ 1,00	≤ 1,00
Moisture (%)	≤ 2,50	≤ 2,50

Microbiological aspects

Organism	Target
Mesophilic bacteria (CFU)	< 500/10 g
Yeasts (CFU)	< 50/10 g
Moulds (CFU)	< 50/10 g

Nutritional information (Indicative average values per 100 g)

Type of sugar Parameter	Candy powder brown Kandijpoeder bruin Cassonade de candi brune Kandisfarin braun	Candy powder pale Kandijpoeder blond Cassonade de candi blonde Kandisfarin hell
Total protein	g/100 g	g/100 g
Total vegetable protein	0	0
Total animal protein	0	0
Total milk protein	0	0
Whey protein	0	0
Total carbohydrate		
Digestible carbohydrates	98,68	99,00
Lactose	0	0
Glucose + fructose	0,69	0,52
Saccharose	97,99	98,48
Starch	0	0
Non-digestible Carbohydrates	0	0
Total fibre	0	0

Type of sugar Parameter	Candy powder brown Kandijpoeder bruin Cassonade de candi brune Kandisfarin braun g/100 g	Candy powder pale Kandijpoeder blond Cassonade de candi blonde Kandisfarin hell g/100 g
Soluble fibre	0	0
Insoluble fibre	0	0
Organic acids	0	0
Alcohol	0	0
Total fat	0	0
Total animal fat	0	0
Dairy fat	0	0
Total vegetable fat	0	0
Cholesterol	0	0
Mono-unsat. fatty acids	0	0
Poly-unsaturated fatty acids	0	0
Total ash	< 0,50	< 0,50
Minerals		
Potassium (K)	< 25,00 mg/100 g	< 25,00 mg/100 g
Sodium (Na)	0,07	< 0,03
Calcium (Ca)	< 25,00 mg/100 g	< 25,00 mg/100 g
Phosphorus (P)	< 5,00 mg/100 g	< 5,00 mg/100 g
Magnesium (Mg)	< 25,00 mg/100 g	< 25,00 mg/100 g
Salt	0,20	< 0,06
Vitamins	0	0
Micro-nutrients		
Copper (Cu)	-	-
Iron (Fe)	1,40 mg	0,41 mg
Zinc (Zn)	-	-
Iodine (I)	-	-
Water	1,25	0,71
Energetical value		
kJ/100 g	1676	1684
kcal/100g	395	396

Heavy metals

The Candy powder is analyzed by regular monitoring on heavy metals. This confirms that residual heavy metals are below or at determination limit (ppb-range).

Pesticides (on white sugar - raw material)

Good agricultural practice and sugar processing ensure that pesticides in sugar do not play a role and sugar complies with applicable European legislation on maximum residue levels of pesticides in food. To accommodate to customer demands, compliance is verified by extensive monitoring analyses. Results in sugar supplied are in general below the respective detection limits.

GMO

All sugars are not produced from Genetically Modified Organisms and contain no element obtained from Genetically Modified Organisms.

All the sugars produced comply with the Regulations (EC) No 1829/2003 and 1830/2003 regarding GMO labelling, traceability,...

Ionization

No sugars produced are submitted to ionization.

Allergens (Intolerance - Alba list)

	Present in end-product?	If present, how much?
Milk proteins	No	
Lactose	No	
Chicken egg	No	
Soy proteins	No	
Soy lecithin	No	
Gluten	No	
Wheat	No	
Rye	No	
Beef	No	
Pork	No	
Chicken	No	
Fish	No	
Shellfish and crustaceans	No	
Maize / Corn	No	
Cacao	No	
Legumes / Pulses	No	
Nuts - Nut oil	No	
Peanuts - Peanuts oil	No	
Sesam - Sesam oil	No	
Sulphite (E220 - E227)	Yes	< 10 ppm
Coriander	No	
Celery	No	
Carrot / Umbellifer	No	
Lupin	No	
Mustard	No	
Molluscs	No	
Yeast	No	
Gelatin	No	
Saccharose	Yes	> 95 %
Glucose - Fructose	Yes	≤ 1,00 %
Glutamate (E620 - E625)	No	
BHA/BHT (E320 - E321)	No	
Benzoic acid (E210 - E213)	No	
Parabenes (E214 - E219)	No	

	Present in end-product?	If present, how much?
Azo colours	No	
Tartrazin	No	
Orange yellow	No	
Amarant	No	
Sorbic acid	No	
Cinnamon	No	
Vanillin	No	

Our sugars are suitable for:	Suitable	Certified?
Ovo-Lacto vegetarians	Yes	No
Vegans	Yes	No
Kosher	Yes	Yes
Halal	Yes	Yes

Storage and handling

Properties	Value
Shelf life	Unlimited in specified conditions according to Regulation (EU) No 1169/2011
Temperature	15 - 25 °C
Relative humidity	50-60 %
Hazardous decomposition products	none
Hazardous polymerization	no
Individual protective measures	We recommend not to stack pallets

Toxicological data

Properties	Value
Skin irritation	no
Eye irritation	no

Ecological hazards

Properties	Value
BOD/COD	1 kg saccharose = 1,2 kg BOD/COD
Measures after spillages	clean up with water
Disposal waste	disposal has to be done according legal requirements

Transportation prescriptions:

H symbols none
P symbols none

Legal requirements

Our sugars comply with:

- KB 19/03/2004 concerning sugars (B)
- Directive 2001/111/EC concerning sugars (EU)
- Regulation (EC) No 178/2002 concerning food law & traceability (EU)
- Regulation (EU) No 1169/2011 concerning labeling, allergens (Annex II) and expiry date (Annex X, 1.d)
- Regulation (EC) No 1829/2003 & 1830/2003 concerning GMO
- Regulation (EC) No 1935/2004 concerning food contact materials
- Regulation (EU) No 10/2011 concerning plastic materials intended to come in contact with food

Quality & Food safety Standards

The production plant has been certified by DQS CFS according to the IFS standard version 6.1.

Origin

All our sugars are produced from beet sugar.

Production Process

Candy powder is a by-product of the crystallization process of the candy sugar. The candy sugar syrup is concentrated by a boiling process until super saturation. Small crystals are formed and afterwards separated from the syrup by centrifugation. These crystals are called 'candy powder'.