

# all bak

## PRODUCTGROUP DATA SHEET

# Candy Sugar

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## Data supplier:

# jan gevers

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## Product identification

Legal name: Candy (Sugar), Kandij (suiker), Candi (sucre de candi)

## Organoleptic properties

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

## Specifications per type of sugar

Type of sugar	Candy Brown Kandij Bruin Candi Brun Kandis Braun XF, F, M, C, TR C, TR C+	Candy White Kandij Wit Candi Blanc Kandis Weiss TR C+W, TR CW, TR MW, TR FW
Parameter	Value	Value
Polarisation (%)	>98,50	>99,70
Saccharose (%)	>99,00	>99,00
Colour	50-150 (Lovibond) TR C, TR C+ 150-600 (EBC Lovibond)	≤3,0 EC Points (≤22,5 ICUMSA)
Reducing sugars (%)	<0,20	<0,04
Sulphated ash (%)	<0,3	<0,3
Candy Brown <b>4</b> available fractions	XF: Min. 90% < 2,0mm F: Min. 80% between 1,0mm & 5,0mm; Max. 5% < 1,0mm M: Min. 80% between 4,0mm & 10,0mm; Max. 3% < 1,0mm C: Min. 80% between 6,3mm & 16,0mm; Max. 3% < 1,0mm TR C: Min. 80% between 5,0mm & 16,0mm; Max. 3% < 1,0mm TR C+: Min. 80% between 5,0mm & 20,0mm; Max. 3% < 1,0mm	
Candy White <b>4</b> available fractions	TR FW: Min. 70% between 1,0mm & 5,0mm; Max. 5% < 1,0mm TR MW: Min. 70% between 5,0mm & 7,0mm; Max. 3% < 1,0mm TR CW: Min. 70% between 5,0mm & 16,0mm; Max. 3% < 1,0mm TR C+W: Min. 70% between 12,5 mm & 22,4mm; Max. 3% < 1,0mm	

## Microbiological aspect

Organism	Target
<b>Mesophilic bacteria:</b>	
Total count	<500/10g
Yeasts	<50/10g
Moulds	<50/10g
Enterobacteriaceae	0/10g
Coliforms	0/10g
E. Coli	0/10g
Staphylococcus Aureus	0/1g
Salmonella	0/25g
Aflatoxines	NA
Ochratoxines	NA
Patulin	NA
DON (trichothecene)	NA
T-2 Toxin (trichothecene)	NA

## Nutritional Information (Indicative values per 100g)

<b>Total Protein</b>	<b>g/100g</b>
Total Vegetable protein	0
Total Animal protein	0
Total Milk protein	0
Whey protein	0
<b>Total Carbohydrate</b>	
Digestible Carbohydrates	>99,0
Lactose	0
Glucose + Fructose	<0,2
Saccharose	>99,0
Starch	0
Non-digestible Carbohydrates	0
<b>Total Fibre</b>	<b>0</b>
Soluble fibre	0
Insoluble fibre	0
<b>Organic acids</b>	0
<b>Alcohol</b>	0
<b>Total Fat</b>	<b>0</b>
<b>Total Animal fat</b>	<b>0</b>
Dairy fat	0
Total Vegetable fat	0
Cholesterol	0
Mono-unsat. fatty acids	0
Poly-unsaturated fatty acids	0
<b>Total Ash</b>	<0,5
<b>Minerals</b>	
Potassium (K)	Traces
Sodium (Na)	Traces
Calcium (Ca)	Traces
Phosphorus (P)	0
Magnesium (Mg)	0
Chlorine (Cl)	Traces
Salt	0
<b>Vitamins</b>	<b>0</b>
<b>M icro-nutrients</b>	
Copper (Cu)	0
Iron (Fe)	<0,5
Zinc (Zn)	0
Iodine (I)	0
<b>Water</b>	<b>&lt;0,5</b>
<b>Energetical value</b>	
kJ/100 g	1700
kcal/100g	400

## Heavy Metals

The Candy sugar is analysed by regular monitoring on heavy metals (Cu, Hg, Pb, As, Cd). This analysis confirms that residual heavy metals are below or at determination limit (ppb-range).

## Pesticides (monitoring on white sugar - raw material)

Good agricultural practice and sugar processing ensure that pesticides in sugar do not play a role. 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 this sugar is in general below the respective detection limits.

## GMO

Candy sugar is not produced from Genetically Modified Organisms and contain no element obtained from Genetically Modified Organisms. Candy sugar produced by complies with the EU regulations No. 1829/2003 and No. 1830/2003 regarding GMO labelling and traceability.

## Ionization

Candy sugar is not 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	~=100%
Glucose - Fructose	Yes	<0,20%
Glutamate (E620 - E625)	No	
BHA/BHT (E320 - E321)	No	
Benzoic acid (E210 - E213)	No	
Parabenes (E214 - E219)	No	
Azo colours	No	
Tartrazin	No	
Orange yellow	No	
Amarant	No	
Sorbic acid	No	
Cinnamon	No	
Vanillin	No	

<b>Our sugars are suitable for:</b>	<b>Suitable</b>	<b>Certified</b>
Ovo-Lacto Vegetarians	Yes	No
Vegans	Yes	No
Kosher	Yes	Yes
Halal	Yes	Yes

## Storage and handling

<b>Properties</b>	<b>Value</b>
Shelf life	Unlimited in specified conditions according to EC Regulation 1169/2011
Temperature	15°- 25°C (crystal sugar)
Relative humidity	50-60 %
Hazardous decomposition products	None
Hazardous polymerization	No
Individual protective measures	Special measures : We recommend not to stack pallets.

