

Specification sheet - *Spécifications*

KCD

Description / Description / Beschrijving

Crystal sugar coated with brown sugar syrup
Sucre cristal enrobé d'un sirop de sucre brun
 Kristalsuiker gecoat met een bruin suikerstroop

Ref. K0154

KCD

Name / Appellation usuelle / Gebruikelijke benaming

- | | |
|---------------------|----------------------------|
| • Belgique / België | Sucre brun / Bruine suiker |
| • Nederland | Basterdsuiker |
| • France | Façon vergeoise |
| • UK | Brown sugar |
| • Deutschland | Brauner Zucker |

Labelling / Etiquetage / Etikettering

Sugar, candy syrup, burnst sugar (sugar, water)

Sucre, sirop de candi, caramel (sucre, eau)

Suiker, kandijsiroop, aromatische karamel (suiker, water)

Nutritional data for 100 g / Valeurs nutritionnelles moyennes par 100g / Nutritionele informatie voor 100 g

Energy / <i>Energie</i> / Energetische waarde	1645 kJ / 393 kcal
Fat / <i>Matière grasse</i> / Vetten	0 g
of which saturates / <i>dont : acides gras saturés</i>	0 g
of which monounsaturated / <i>dont : acides gras mono insaturés</i>	0 g
of which polyunsaturated / <i>dont : acides gras poly insaturés</i>	0 g
of which trans / <i>dont : acides gras trans</i>	0 g
Carbohydrate / <i>Glucides</i> / Koolhydraten	98,3 g
of which sugars / <i>dont : sucres</i> / Waarvan suikers	98,3 g
of which polyols / <i>dont : polyols</i>	0,8 g
of which starch / <i>dont : amidon</i>	0 g
Fibre / <i>Fibres alimentaires</i> / Voedingsvezels	0 g
Proteins / <i>Protéines</i> / Eiwitten	0 g
Salt / <i>Sel</i> / Zout (2,5 x sodium)	0,1 g
Water/Eau	1,6 g

Characteristics / *Caractéristiques* / *Kenmerken*

Coloration in solution / <i>Coloration en solution</i> / <i>Kleur van de oplossing</i>		500 – 900 EBC
Dry matter / <i>Matière sèche</i> / <i>Droge stof</i>		98,5 ± 0,5 %
Granule size / <i>granulométrie</i> / <i>Korrelgrootte</i>	MA. OM	400–600 µm
	< 850 µm	min 95%
	< 355 µm	15% - 40%

Microbiological data / *Microbiologie* / *Bacteriologische gegevens*

Mesophilic aerobic germs / <i>Germes aérobies mésophiles</i> / <i>Mesofiele aërobe bacteriën</i>	< 20 / g
Coliforms / <i>Coliformes</i> / <i>Coliformen</i>	< 1 / g
Yeast / <i>Levures</i> / <i>Gisten</i>	< 10 / g
Mould / <i>Moisissures</i> / <i>Schimmels</i>	< 10 / g
Salmonella spp / <i>Listeria spp</i>	Absence/ 25g

Allergens / *Allergènes* / *Allergenen*

No allergen labeling required according to regulation EU N° 1169/2011.
Pas d'étiquetage allergène requis en accord avec le règlement UE 1169/2011.
 Geen allergenen etiketteringsvoorschriften in overeenstemming met de EU-verordening 1169/2011.

GMO free / *Non OGM* / *GGO-vrij*

This product does not contain GMO's (genetically modified organisms) or GMO-derived components. It is not produced using GMO-based technology. It is not concerned by European Regulations 1829/2003 and 1830/2003

Ce produit ne contient pas d'OGM (organismes génétiquement modifiés) ni de composants dérivés d'OGM. Il n'est pas produit à partir d'une technologie basée sur les OGM. Il n'est pas concerné par les règlements européens 1829/2003 et 1830/2003.

Dit product bevat geen GGO's (genetisch gemodificeerde organismen) of componenten afgeleid van GGO's bevatten. Het is niet gemaakt van een technologie op basis van GGO's. Het wordt niet beïnvloed door de EU regelgeving 1829/2003 en 1830/2003.

Contaminants / Contaminants / Verontreinigingen

Sucrierie Couplet S.A certifies that our products comply to:

- Commission Regulation (EU) 2023/915 of 25 April 2023 on maximum levels for certain contaminants in food and repealing Regulation (EC) No 1881/2006.
- Regulation (EC) N° 396/2005 of the European Parliament and of the Council of 23rd of February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Council Directive 91/414/EEC.

Sucrierie Couplet S.A certifie que nos produits respectent :

- *Règlement (UE) N° 2023/915 de la commission du 25 avril 2023 concernant les teneurs maximales pour certains contaminants dans les denrées alimentaires et abrogeant le règlement (CE) no 1881/2006.*
- *Règlement (EC) N° 396/2005 de la commission du 23 février 2005 concernant les limites maximales applicables aux résidus de pesticides présents dans ou sur les denrées alimentaires et les aliments pour animaux d'origine végétale et animale et modifiant la directive 91/414/CEE du Conseil.*

Sucrierie Couplet S.A verklaart dat onze producten voldoen aan:

- *Verordening (EU) 2023/915 van de commissie van 25 april 2023 betreffende maximumgehalten aan bepaalde verontreinigingen in levensmiddelen en tot intrekking van Verordening (EG) nr. 1881/2006.*
- *Verordening (EG) Nr. 396/2005 van het Europees Parlement en de Raad van 23 februari 2005 tot vaststelling van maximumgehalten aan bestrijdingsmiddelenresiduen in of op levensmiddelen en diervoeders van plantaardige en dierlijke oorsprong en houdende wijziging van Richtlijn 91/414/ EG van de Raad.*

Shelf life / Conservation / Houdbaarheid

12 months from production date in normal conditions (12-20°C and between 65-80 % relative humidity).

Avoid thermal shocks.

12 mois à partir de la date de production en conditions normales (12-20°C et entre 65-80 % d'humidité relative).

Eviter les chocs thermiques.

12 maanden vanaf de productiedatum onder normale voorwaarden (12- 20 °C en tussen 65-80 % relatieve vochtigheid). Thermische schok te vermijden

Transport conditions / Conditions de transport / Vervoersvoorwaarden

During transport, conditions may be out of the range (12-20°C and between 65-80 % relative humidity) without any problem for the product. Avoid thermal shocks.

Au cours du transport, les conditions peuvent être en dehors du range (12- 20°C et entre 65-80 % d'humidité relative) sans aucun problème pour le produit. Eviter les chocs thermiques.

De transportomstandigheden mogen buiten de range (12- 20 ° C en tussen 65-80% relatieve vochtigheid) vallen zonder problemen voor het product. Vermijd thermische schokken.

Other guarantees / Autres garanties / andere garanties

Sucrierie Couplet S.A certifies that our products :

- Do not contain alcohol;
- Do not contain sweeteners;
- Have not been treated with ionising radiation, nor have any of their ingredients;

Sucrierie Couplet S.A certifie que nos produits :

- *Ne contiennent pas d'alcool;*
- *Ne contiennent pas d'édulcorants;*
- *N'ont pas subi de traitement par rayons ionisants, ni aucun des ingrédients;*

Sucrierie Couplet S.A. verklaart dat onze producten:

- *Geen alcohol bevatten;*
- *Geen zoetstoffen bevatten;*
- *Geen behandelingen met ioniserende straling ondergaan, noch een van de ingrediënten;*

Dietary requirements (The product is suitable for)	Yes/No	Certified
▪ Kosher	Yes	Yes
▪ Halal	Yes	Yes
▪ Vegetarians	Yes	No
▪ Vegetalians	Yes	No
▪ Vegans	Yes	No
▪ Ovo lacto vegetarians	Yes	No
▪ Coeliacs	Yes	No

Country of origin / Pays d'origine / Land van herkomst

Sucrierie Couplet S.A certifies that our products are made in Belgium.

Sucrierie Couplet S.A certifie que nos produits sont fabriqués en Belgique.

Sucrierie Couplet S.A. bevestigt dat onze producten worden geproduceerd in België.

This information is accurate to the best of our knowledge and remains the property of the issuer of this specification. It is up to the user, under its responsibility, to make sure of the possibilities and conditions of use of this ingredient, used alone or in combination with other products. Couplet Sugars shall not be held responsible for any damage occurring in the finished product.

Ces informations sont rédigées au mieux de nos connaissances et restent la propriété de l'émetteur de cette fiche. Il appartient à l'utilisateur, sous sa responsabilité, de s'assurer des possibilités et conditions d'utilisation de cet ingrédient, utilisé seul ou en combinaison avec d'autres produits. Couplet Sugars ne peut être porté responsable en cas de dommage survenant dans le produit fini.

Deze informatie is opgesteld volgens het beste van onze kennis en blijft de eigendom van de uitgever van deze specificatie. Het ligt aan de gebruiker om zich, op zijn verantwoordelijkheid, te vergewissen van de mogelijkheden en gebruiksvoorwaarden van dit ingrediënt, alleen gebruikt of in combinatie met andere producten. Couplet Sugars kan niet verantwoordelijk gesteld worden voor enige schade veroorzaakt in het eindproduct.

QUALITY FILE

KCD

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1. DESCRIPTION

Crystal sugar coated with brown sugar syrup

- KCD

1.1 Labeling recommendation

KCD
Sugar, candy syrup, burnt sugar (sugar, water)

1.2 Origin

Couplet Sugars S.A. certifies that brown sugar is manufactured in Belgium.

Product	Ingredients	%	Source of the ingredient	Country of origin
KCD (K0154)	Sugar	93,5	Sugar beet	Belgium/ France / Netherlands/Germany
	candi syrup	3,9	Sugar	Unspecified by the supplier
	caramel (or burnt sugar)	2,6	Sugar beet	Belgium/ France /United-Kindoms/ Netherlands/Germany

2. CHARACTERISTICS

2.1 Organoleptic

Texture	crystals
Odour	caramel
Flavour	sweet, strong
Colour, aspect	dark brown crystals

2.2 Physical-chemical

	Tolerance		Frequency	Method	Laboratory
Humidity	1,5 ± 0,5 %		daily	Derived from ICUMSA GS2/1/3-15 (1994)	Internal
Colour in solution	500 -900 EBC		daily	EBC Colorimeter Lovibond 2000+ "Journal of the Institute of Brewing, 1965, 71, 471"	Internal
Granule size of raw material crystal sugar	M.A. <850 µm <355 µm	400-600 µm Min 95% 15 to 40%	At every change in recipe	Sieving on sugar – Derived from ICUMSA GS2/1/3-15(1994)	Internal

2.3 Microbiological

	Tolerance	Frequency	Method	Lab
Mesophilic aerobic germs 30°C	< 20 / g	1x / year	ISO 4833 ♦	External*
	<200 / 10g	1x/week	Millipore Filtration	Internal
Thermophilic Aerobic total germs	< 10 / g	1x / year	derived from ISO 4833	External*
Thermophilic anaerobic total germs	< 10 / g	1x / year	derived from ISO 4833	External*
Lactobacillus	N.A.	-	-	-
Enterobacteriaceae 37°C	< 10 / g	1x / year	ISO 21528/1♦	External*
Coliforms	< 1 / g	1x / year	derived from ISO 4832	External*
<i>Escherichia coli</i>	< 1 / g	1x / year	derived from AFNOR BRD 07/1-07/93	External*
Staphylococcus coagulase positive	< 10 / g	1x / year	ISO 6888/2♦	External*
Sulphate-reducing anaerobic bacteria	< 10 / g	1x / year	ISO 15213♦	External*
<i>Clostridium perfringens</i>	N.A.	-	-	-
<i>Bacillus cereus</i> 30°C	< 10 / g	1x / year	ISO 7932♦	External*
Yeast	< 10 / g	1x / year	NF V 08-059♦	External*
Mould	< 10 / g	1x / year	NF V 08-059♦	External*
<i>Salmonella spp</i>	Absence/25 g	1x / year	Vidas up-SLM♦	External*
<i>Listeria monocytogenes</i>	Absence/25 g	1x / year	Vidas LMO II♦	External*

N.A. : Not applicable. The presence/survival of this micro organism in the product is impossible based on the current knowledge.

♦ Accredited method

* : External laboratory accredited to ISO 17025

Brown sugar is characterised by a low water content (<2,5%), avoiding any risk of microbiological growth under normal storage conditions.

The major raw material used to make brown sugar is sugar. Sugar represents in each recipes of our products, at least 90% of the ingredients.

- The sugar is extracted from the beet by several separative steps. The last step of industrial crystallization is an ultimate purification, it makes sugar a particularly pure food product.

Brown sugar is microbiologically inert product. Microorganisms need water to grow (water activity>0,8) and Brown sugar has very little available water (low water activity < 0,65).

2.4 Chemical

	Tolerance	Frequency	Method	Laboratory
Mineral				
• Na	< 300 mg/kg	1x / year	Derived from A.S.07.00.56	External*
• K	< 30 mg/kg	History		
• Ca	< 20 mg/kg	History		
Metal				
• Pb	< 0,05 mg/kg (Limit of detection)	1x / year	SM00795♦	External*
• Cd	< 0,02 mg/kg (Limit of detection)	1x / year	SM00795♦	External*
• Hg	< 0,01 mg/kg	1x / year	SM00594♦	External*
• As	< 0,1 mg/kg	1x / year	SM00130♦	External*
• Fe	< 5 mg/kg	History		
• Cu	< 0,2 mg/kg (Limit of detection)	1x / year	Derived from NF EN 14082	External*
• Zn	< 1 mg/kg	History		
Pesticides				
Quantification of pesticides	Compliant with the level of the regulation (EC) N°396/2005 and its amendments	1x/ year	Chromatographic analyses - GC/MS/MS and LC-MS/MS method	External*
Mycotoxins				
	Not applicable seen the origin of the product and its manufacturing and storage conditions based on current knowledge.			

* : External laboratory accredited to ISO 17025

♦ Accredited method

2.5 Contaminants control plan

Based on our HACCP study, there is no contamination risk from pesticides, heavy metals or other contaminants for our Brown sugar.

Sugar is the major raw material brown sugar. It represents in each recipes of our products, at least 90% of the ingredients.

The sugar is extracted from the beet by several separate steps. The last step of industrial crystallization is an ultimate purification, it makes sugar a particularly pure food product.

The analyses carried out regularly by our suppliers as part of their control plans do not detect the presence of contaminants.

To control the other ingredients in the recipes, Couplet Sugars applies an annual control plan screening for more than 200 pesticide residues and several heavy metals. We now have an historical data showing that the results are below the limit of quantification for brown sugar we produce.

Annual analyses of contaminants are therefore carried out on a representative sample of the brown sugar range to meet customer expectations, but do not constitute a monitoring of risk.

We select one product from each representative range of ingredients used. For this reason we do not analyse each product in each range.

3. CONSERVATION

12 months from the production date in normal conditions: between 12°C and 30°C and between 65 -80 % relative humidity in clean rooms, odourless and without any chemical product, and in their original closed packing. Avoid sudden changes in temperature.

4. FOOD SAFETY & CONFORMITIES

4.1 Manufacturing and commercialisation place

Couplet Sugars S.A.
Rue de la Sucrierie, 30
7620 BRUNEHAUT - WEZ
Belgium

Tel. : +32(0)/69.34.36.50

4.2 Crisis contact

Contact during office hours	Contact for evening, weekend and holidays
<p>Name: Becquet Philippe Function : Quality & R&D manager Mobile : +32 (0) 490/11.67.02 Email : p.becquet@coupletsugars.com</p>	<p>Name: Couplet Ignace Function : Management director Mobile : +32 (0) 497/40.47.23 Email : i.couplet@coupletsugars.com</p>

4.3 GMO-free

Origin

Sugar, candi syrup and caramel : GMO-free European sugar beet.

Labelling & declaration

- Couplet Sugars S.A. hereby certifies that the products brown sugars does not contain ingredients made from genetically modified organisms, including their raw materials and processing aids.
- Consequently, Couplet brown sugars are in accordance with the European Regulations 1829/2003 and 1830/2003 (traceability and labelling).

4.4 Allergens

	Presence	Comments
▪ Cereals containing gluten and products produced with these (wheat, rye, oats, spelt, barley)	No	
▪ Crustaceans and crustacean products	No	
▪ Eggs and egg products	No	
▪ Fish and fish products	No	
▪ Peanuts and peanut products	No	
▪ Soybean and soybean products	No	
▪ Milk and milk products (incl. Lactose)	No	
▪ Nuts and nut products (almonds, hazelnuts, walnuts)	No	
▪ Celery and celery products	No	
▪ Mustard and mustard products	No	
▪ Sesame and sesame products	No	
▪ Sulphur dioxide (>10mg/kg)	No	
▪ Lupin and products thereof	No	
▪ Mollusc and products thereof	No	

4.5 Certification & HACCP

Couplet Sugars S.A has the certification FSSC22000. We certify that the production is in accordance with the HACCP system principles and with the Good Hygiene Practices as required by:

- Regulation (EC) N° 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs.

Couplet Sugars S.A certifies to be registered with the official inspections services: FASFC (Belgian Federal Agency for the Safety of the Food Chain) and declare the whole of its activities. Number: 0405.859.975

Couplet Sugars S.A is certified autocontrol by the authorities for food ingredient production and distribution (AFSCA). Accreditation number: AER/HAI/000266

4.6 Other guarantees

Non-ionisation statement

Couplet Sugars S.A. certifies that all products produced on its site are not ionized nor the raw materials used in these products.

Ionisation has been a technique allowed in Europe since 1999, according to a positive list of foods and food ingredients that do not include sugar and these products derivatives.

The processes for extracting and packaging sugar from beet do not to intervene the ionization technique, at any stage.

Nano material statement

Couplet Sugars S.A. certifies that all products they manufacture does not contain nanoparticles. Nanotechnology is not used on our production site.

MSDS

We herewith declare that the Brown Sugar do not require a Security Data Sheet.

A MSDS should be provided for a substance or a mixture fulfilling the criteria for classification as hazardous on the basis of criteria developed under the CLP Regulation ((EC) No 1272/2008).

Foodstuffs do not enter within the scope of this regulation.

5. TRACEABILITY

5.1 Item number

For traceability the item number is indicated on a label (pallet + bag).

The item code contains 13 digits, as shown below:

Item code	RRRRRRR	-	SSS	-	TTT
	Recipe/formula of the product =Recipes and granulometry		Primary packaging = Bags type and bags label		Pallet type
Example	0000694	-	020	-	018
	brown sugar KCD K0154		25 kg bags Couplet		New Wood pallet 80x120 cm 1000 kg pallet

5.2 Lot number

The lot code is valid for all the bags composing the pallet. One lot = one week production.

For traceability the lot number is indicated on a label (pallet + bag). The lot number contains 11 or 12 digits, as shown below :

Lot number	RRRRRRR	-	YYWWA		
	Recipe/formula of the product =Recipes and granulometry		YY=Year	WW=Week n°	A=incremental letter-applicable under specific conditions
Example	0000694	-	21 for2021	01	A
	Brown KCD K0154			↓	↓
				52	Z

In case of complaint, the SSCC N° or the pallet code is required. A picture of the bag label and the pallet label help also.

5.3 Pallet number

The pallet number is valid for all the bags composing the pallet. The code contains 15 digits, as shown below :

Pallet number	RRRRRRR	-	Y	WW	L	PPP
	Recipe/formula of the product =Recipes and granulometry		YY=Year	WW=Week n°	Production line S=bag	Pallet increment number
Example	0000694	-	21	01	S	001
			for2021	↓		↓
	Brown sugar KCD K0154			52		999

In case of complaint, the pallet number is an important information to communicate.

5.4 Conformity

The traceability system set up in Couplet Sugars S.A. fully meets the legal requirements: Regulation (EC) n° 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.