



PRODUCTGROUP DATA SHEET

Candy Sugar

Version: 04-01-2021

Approved by Rina Robijns

Written by Pierre Neefs

Data supplier: Raffinerie Tirlemontoise S.A.

Commercial department:

Aandorenstraat 1 , B- 3300 Tienen (tel: +32 16 80 12 11)

Production site:

Candico – Carrettestraat 33 – 2170 Merksem – Belgium (tel: +32 3 641 81 31)

VAT: BE 436 410 522

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 → 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 → 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
Mesophilic bacteria:	
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)

Total Protein	g/100g
Total Vegetable protein	0
Total Animal protein	0
Total Milk protein	0
Whey protein	0
Total Carbohydrate	
Digestible Carbohydrates	>99,0
Lactose	0
Glucose + Fructose	<0,2
Saccharose	>99,0
Starch	0
Non-digestible Carbohydrates	0
Total Fibre	0
Soluble fibre	0
Insoluble fibre	0
Organic acids	0
Alcohol	0
Total Fat	0
Total Animal fat	0
Dairy fat	0
Total Vegetable fat	0
Cholesterol	0
Mono-unsat. fatty acids	0
Poly-unsaturated fatty acids	0
Total Ash	<0,5
Minerals	
Potassium (K)	Traces
Sodium (Na)	Traces
Calcium (Ca)	Traces
Phosphorus (P)	0
Magnesium (Mg)	0
Chlorine (Cl)	Traces
Salt	0
Vitamins	0
Micro-nutrients	
Copper (Cu)	0
Iron (Fe)	<0,5
Zinc (Zn)	0
Iodine (I)	0
Water	<0,5
Energetical value	
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 sugar supplied by the Raffinerie Tirlemontoise Group are in general below the respective detection limits.

GMO

All sugars produced by **Raffinerie Tirlemontoise S.A.** are not produced from Genetically Modified Organisms and contain no element obtained from Genetically Modified Organisms. All sugars produced by RT comply with the EU regulations No. 1829/2003 and No. 1830/2003 regarding GMO labelling and traceability.

Ionization

No sugars produced by **Raffinerie Tirlemontoise S.A.** 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	~=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	

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 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.



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:

Hazard symbols	none
R symbols	none
S symbols	none

Legal requirements

Our sugars comply with:

- KB 19/03/2004 concerning sugars (B)
- EC Directive 2001/111 concerning sugars (EU)
- EC Regulation No. 178/2002 concerning Food Law & traceability (EU)
- EC Regulation No. 1169/2011 concerning labeling, allergens (Annex II) and expiry date (Annex X, 1.d) (EU)

- EC Regulation No. 1829/2003 & EC No. 1830/2003 concerning GMO (EU)
- EC Regulation No. 1935/2004 concerning materials intended to come into contact with food (EU)

Quality & Food safety Standards

Raffinerie Tirlémontoise S.A., division Merksem has been certified by DQS CFS according to the IFS Food standard version 6.

Origin

All our sugars are produced from beet sugar.

Production Process

Candy sugar consists of granulated crystals, obtained from cooling down strongly concentrated saccharose solutions boiled at very high temperatures.



Data production plant:

Crisis number: +32 16 801 393

Data MERKSEM

Address	Carrettestraat 33 B-2170 Merksem								
VAT No.	BE 436.410.522								
Pest control frequency	6x/year								
Sensitivity of metal detection	<table border="0"> <tr> <td>Bigbags 1000 kg</td> <td>Bags 25 kg</td> </tr> <tr> <td>Fe: 1,7 mm</td> <td>Fe: 2 mm</td> </tr> <tr> <td>Non-Fe: 2,5 mm</td> <td>Non-Fe: 2,5 mm</td> </tr> <tr> <td>SST: 2,2 mm</td> <td>SST: 2,5 mm</td> </tr> </table>	Bigbags 1000 kg	Bags 25 kg	Fe: 1,7 mm	Fe: 2 mm	Non-Fe: 2,5 mm	Non-Fe: 2,5 mm	SST: 2,2 mm	SST: 2,5 mm
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Fe: 1,7 mm	Fe: 2 mm								
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SST: 2,2 mm	SST: 2,5 mm								
Frequency of check of metal detection	Start of the shift and stop of the shift + every 4 hours								
Batch number on bags / pallets	L225ydd00 225 = plant y = year (last digit) ddd = day of the year (01-366)								
Type of packing	Bigbags, bags								

Packaging info

Pallet info	Bags 25 kg (White & Brown)	Big Bags 1000 kg (White & Brown)
Net weight	1000 kg	1000 kg
Gross weight	1030 kg	1020 kg
Units / Layer	5	-
Layers / Pallet	8	-
Units / Pallet	40 (bags of 25 kg)	1 Big Bag 1000 kg
Pallet type	Euro wooden pallet	Industrial wooden pallet (new)
Pallet dimensions	1200x800x1200 mm	1200x1200x1100 mm
Bags info		
Material	Multi-layer paper sacs	Liner
Bag weight	250 g	1,5 kg
Recyclable?	Yes	Yes (first usage fibres)
Weight range (netto weight)	25 kg +/-100 g	1000 kg +/- 500 g
Dimensions	340x150x510 mm	950x950x1350 mm