

DESCRIPTION

BROWN CANE SUGAR G4000 is derived from the crystallization of the sucrose molecule present in sugarcane.

BROWN CANE SUGAR G4000 is characterised by its brown colour with a specific full bodied vanilla flavour.

APPLICATIONS

BROWN CANE SUGAR G4000 is traditionally used for its aroma, it is used as a bakery ingredient to add flavour and colour to biscuits, cakes, pastries, jams, yogurts...

LABELLING

BROWN CANE SUGAR G4000 must be mentioned under the designation of "brown cane sugar".

INGREDIENTS

100% Sugar

REGULATIONS / QUALITY GUARANTEES

BROWN CANE SUGAR G4000 is in compliance with the European Union regulation regarding nutritional aspects and with the law:

- Regulation 834/2007/CE on products derived from **organic agriculture**, on labelling and monitoring
- Regulations 178/2002/EC and 852/2004/EC relating to the hygiene of foodstuffs
- Directive 2001/111/EC on certain sugars intended for human consumption
- Regulation 1935/2004/EC on materials intended for entry into contact with foodstuffs
- Regulation 1881/2006 on the maximum levels for certain contaminants in foodstuffs
- Regulation 396/2005 on the maximum limits applicable to pesticide residues in or on foodstuffs

This product is a conventional product, not derived from **GMOs** according to regulations 1829/2003 and 1830/2003.

This product is free of any ingredient in the form of manufactured **nanomaterials**.

This product did not undergo **irradiation** treatment.

This product does not contain any of the **allergen** products listed on the INCO EU Regulation No 1169/2011.

CHARACTERISTICS

PHYSICO/CHEMICAL

Purity	99,0% to 99,6°Z
Moisture	max 0,13%

QUALITATIVE CRITERIA

Reducing sugars (glucose, fructose)	0,3% max
Colour in solution	2500 to 4500 IU
Conductimetric ash	0,05% to 0,15%

INDICATIVE GRAIN SIZE

(indicative) mean grain size	0,40 to 0,70 mm
------------------------------	-----------------

BROWN CANE SUGAR G4000

MICROBIOLOGY

Mesophilic bacteria	< 200 cfu/10g	Yeasts	< 10 cfu/10g
		Moulds	< 10 cfu/10g

NUTRITIONNAL CHARACTERISTICS (per 100g)

Energy	1700 kJ ; 400 kcal	Proteines	0 g
Carbohydrates	100 g	Fat	0 g
Of which Sugar	100 g	Of which Saturated Fat Acids	0 g
		Salt	0 g

PACKAGING

BAG	5 Kg net	Pallet 980 Kg net :	14 layers of 14 bags
	25 Kg net	Pallet 1000 Kg net :	8 layers of 5 bags
BIG BAG	1000 Kg net		

SHELF LIFE

According to the INCO Regulation EU N°1169/2011, dry sugar has an indefinite shelf life.

PRESERVATION & CONDITIONS OF USE

BROWN CANE SUGAR G4000 should be stored at a temperature of 15 to 25°C with a maximum relative humidity of 65%.

The product must avoid thermic shocks, contact with humid surfaces and odorous products.

During a prolonged storage the product is more likely to cake.

Up-dated : 2021/05/27

The information contained in this document is given in good faith. Despite our commitment to ensure its accuracy, it does not imply any legal liability on our part. This document is liable to be updated without notice