

## FACON VERGEOISE

### Brown beet sugar

### DESCRIPTION

FACON VERGEOISE (BROWN SUGAR) are derived from the crystallization of the sucrose molecule present in sugar beet and/or sugarcane.

FACON VERGEOISE (BROWN SUGAR) are specialty made out of selected raw materials. It has a moist aspect and a soft texture.

Each version of FACON VERGEOISE (BROWN SUGAR) is characterized by its colour, flavor and rich aroma.

### AREAS OF APPLICATION

FACON VERGEOISE (BROWN SUGAR) is used in the manufacture of confectionery products such as fudge and caramel, it is also used as a bakery ingredient to add flavour and colour to **pastries, biscuits, cookies, brownies and cakes**. It is used in dressings, sauces and marinades to add **extra flavour**.

FACON VERGEOISE (BROWN SUGAR) is traditionally used to preserve all authenticity in traditional recipes.

### LABELLING/ INGREDIENTS

	FACON VERGEOISE (BROWN SUGAR)	BLOND	GOLDEN
Ingredients	If > 2% of your finished product, you may label :	Sugar (sugar, inverted sugar syrup)	Sugar (sugar, inverted sugar syrup, caramel)
	If < 2% of your finished product, you may label :	Sugar	Sugar

### REGULATIONS / QUALITY GUARANTEES

FACON VERGEOISE (BROWN SUGAR) products are 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.

Both versions **Blond** and **Golden** FACON VERGEOISE (BROWN SUGAR) do not contain any of the **allergen** products listed on the INCO EU Regulation No 1169/2011.

### CHARACTERISTICS

FACON VERGEOISE (BROWN SUGAR)	BLOND	GOLDEN
Flavour	Light	Caramel
Colour (ICUMSA)	1 600 à 2 200 UI	8 000 à 13 000 UI
Dry matter	98+/-0.5%	98+/-0.5%

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#### INDICATIVE GRAIN SIZE

< 0,85mm	95% min	(Indicative) Mean Aperture	0.5 +/- 0,1 mm
< 0,35mm	40% max		

#### MICROBIOLOGY

Mesophilic bacteria	< 150 cfu/10g
Yeasts & Moulds	< 20 cfu/10g

#### NUTRITIONNAL CHARACTERISTICS (per 100g)

Energy	1640 kJ ; 392 kcal	Proteines	0 g
Carbohydrates	98 g	Fat	0 g
Of which Sugar	98 g	Of which Saturated Fat Acids	0 g
		Salt	0,03 g

## DELIVERY IDENTIFICATION

The identification of bulk deliveries is called: "Numero du bon de livraison". It is a number that identifies each delivery. The identification of packaged deliveries corresponds to the date of packaging: **A U 7 SS J** (A = year, U = delivery centre, 7 = invariable figure, SS = week, J = 1 Monday, 2 Tuesday, etc. or 0 = whole week).

## PACKAGING

<b>BAG</b>	<b>25 Kg net</b>	Pallet 1000kg net :	8 layers of 5 bags
	<b>10 Kg net</b>	Pallet 1000 kg net :	12 layers of 8 bags + 1 layer of 4 bags

## SHELF LIFE / DATE OF MINIMUM DURABILITY

FACON VERGEOISE (BROWN SUGAR) has a **2 years / date of minimum durability** shelf life in normal conditions (12-25°C and relative humidity maxi 60%).

## PRESERVATION & CONDITIONS OF USE

FACON VERGEOISE (BROWN SUGAR) should be stored at a temperature of 12 to 25°C, with a relative humidity of 65% to 80% without any thermic shocks to avoid caking.

If the product starts caking, kneading the product will help to find the original flexibility.

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