



CANDICO

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PRODUCT DATA SHEET

Candy Sugar Syrup

Version: 05/07/2011

Approved by Denis Vande Putte

Written by Pierre Neefs

Data supplier : Raffinerie Tirlemontoise

Commercial department :

Avenue de Tervuren 182, B-1150 Bruxelles (tel : +32 2 775 80 00 – fax : +32 2 775 80 30)

Production site :

Candico – Carrettestraat 33 – 2170 Merksem - Belgium

TVA/BTW : BE 436 410 522

Product identification

Legal name: Candy sugar syrup, kandijsiroop, sirop de candi

Organoleptic properties

Properties	Value
Aspect	brown syrup
Taste	Sweet and typical candy taste / Free from any off taste
Smell	Free from any off odor

Specifications per type of sugar

Type of sugar	Dark candysyrup	light candysyrup
Parameter		
Colour EBC (Lovibond)	1900 - 2700	300-500
Ash	0,80-1,30	0,80-1,30
Brix	78,50-80,50	78,0-80,50
pH	5,50 - 7,50	5,50 – 7,50
Reducing sugars	44 - 58 on dry matter (sugar)	44 – 58 on dry matter (sugar)
Saccharose	42 – 56 on dry matter (sugar)	42 - 56 on dry matter (sugar)





Microbiological risks

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

Nutritional Information (per 100g)

	g/100g	
	Dark candy syrup	Light candysyrup
Total Protein		
Total Vegetable protein	0	0
Total Animal protein	0	0
Total Milk protein	0	0
Whey protein	0	0
Total Carbohydrate		
Digestible Carbohydrates	77,9	79,7
Lactose	0	0
Glucose	18,2	22,3
Saccharose	44,1	36,3
Starch	0	0
Non-digestible Carbohydrates	0	0
Total fibre	0	0
Soluble fibre	0	0
Insoluble fibre	0	0
Organic acids	0	0
Alcohol	0	0
Total Fat	0	0
Total Animal fat	0	0
Dairy fat	0	0
Total Vegetable fat	0	0
Cholesterol	0	0
Mono-unsat. fatty acids	0	0
Poly-unsaturated fatty acids	0	0
Total Ash	1,05	<0,5
Minerals		
Potassium (K)	Traces	Traces
Sodium (Na)	0,37	0,16
Calcium (Ca)	Traces	Traces
Phosphorus (P)	-	
Magnesium (Mg)	-	

Chlorine (Cl)	Traces	Traces
Vitamins	0	0
Micro-nutrients		
Copper (Cu)	-	-
Iron (Fe)	5,3 mg	1,3 mg
Zinc (Zn)	-	-
Iodine (I)	-	-
Water	21,1	20,3
Energetical value		
kJ/100 g	1324	1355
kcal/100g	312	319

Heavy Metals (analysis on sugar)

Elements	Norm (Codex)	Last analysis 2010
	(ppm)	(1X/year)
Pb	< 0,5	< 0,1
As	< 1	< 0,1
Cd		< 0,01
Hg		<0,01
Cu	< 2	0,18 (light) 0,29 (dark)

Pesticides (done on the white sugar and cane sugar)

Pesticide	Detection limit (ppm)	Last analysis (white sugar)(2010)
Lindane	0,01	Not detected
Aldicarb	0,01	Not detected
Imidacloprid	0,01	Not detected
Fipronil	0,01	Not detected
Fenmedifam	0,01	Not detected
Chlopyralyde	0,2	Not detected
Propiconazool	0,05	Not detected
Fenpropimorf	0,01	Not detected
Flusilazool	0,01	Not detected
Flutriafol	0,2	Not detected
Carbendazim	0,01	Not detected
Fenpropidin	0,01	Not detected
Difenoconazool	0,01	Not detected
Tetraconazole	0,01	Not detected



All incoming cane sugars are analyzed on pesticides (1x/campaign) by an external accredited lab. The used method is the multi-residue method by GC & LC -MSMS detection. No substances have been detected.

GMO

All sugars produced by **Raffinerie Tirlemontoise** are not produced from Genetically Modified Organisms and contain no element obtained from Genetically Modified Organisms.

Ionization

No sugars produced by **Raffinerie Tirlemontoise** 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	< 0,04%
Glutamate (E620 - E625)	No	
BHA/BHT (E320 - E321)	No	
	Present in end-product?	If present, how much?
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
Coeliacs	Yes	No
Lactose Intolerant	Yes	No
Nut Allergies	Yes	No
Kosher	Yes	yes
Halal	yes	No

Storage and handling

Properties	Value
Shelf life	Lotnumber + 5 years
Temperature	15°-25°c (crystal sugar)
Hazardous decomposition products	none
Hazardous polymerization	no
Individual protective measures	no 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
- EC Regulation 178/2002 concerning traceability

Quality & Food safety Standards

Raffinerie Tirlemontoise, division Candico has been certified by LRQA (Lloyds) according to the IFS standard version5 (issue date: July 2011)

Origin

All our sugars are produced from beet and cane sugar .

Sugar Production Process

Candy syrup is a syrupy liquid obtained as by-product of the candy sugar production. Recommended for its special flavour and taste.

Data production plants:

Crisis number: 016/801.393

Data Candico

Address	Carrettestraat 33 B-2170 Merksem
TVA/BTW	436.410.522
Number of employees	90
Size of sieve opening ()	< 1,0mm
Pest control frequency	6x/year
Sensitivity of metal detection (containers 1200kg, bulk, boxes)	Use of strong magnet (6000 Gauss)
Frequency of check	2/ shift
Batch number on bags/ pallets	L225y9ww00 225= plant y = year 9 = weekcode ww = week (01-52)
Type of packing	Bulk, containers, boxes,
Type of sugar produced	Dark and soft candi syrup

Packaging info

Pallet info	IBC container	citerne	30kg boxes
Net weight	1200 kg		720
Gross weight	1300 kg		744
Units / Layer	-		12
Layers / Pallet			2
Units / Pallet	1 container		24
Pallet type			
Pallet dimensions			
Bags info			
Material			
Bag weight			
Recyclable ?			
Weight range (netto)			



weight)			
Dimensions			
Tertiary packaging (pallet)			
Cardboard Carton (200g - 375g)			
Film PE (Polyethylen) (300 - 460 g) -			