

**CANDICO**

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PRODUCT DATA SHEET

Soft Candy Sugar

Version: 09/01/2012

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: Soft candysugar, kandijpoeder(kandijcassonade), cassonade de candi

Organoleptic properties

Properties	Value
Aspect	brown crystals
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	Soft dark brown candy sugar	soft light brown candysugar
Parameter		
Saccharose(%)	94,5% min.	94,5% min.
Colour EBC (Lovibond)	410 - 710	85 – 175
%candy spots held on 2,0mm (%)	0,15 max.	0,15 max.
Ash%	1,0 max.	1,0 max.
Glycerol (%)	0,5%	0,5%
Reducing sugars (%)	1,50 – 3,0	1,05 – 3,0
Moisture (%)	2,5 max.	2,5 max.



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
Aflatoxines	NA
Ochratoxines	NA
Patulin	NA
DON (trichotecene)	NA
T-2 Toxin (trichotecene)	NA

Nutritional Information (per 100g)

	Soft dark brown candy sugar g/100g	Soft light brown candy sugar
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	98,4	96,8
Lactose	0	0
Glucose	< 0,2	<0,2
Saccharose	> 99	>96
Starch	0	0
Non-digestible Carbohydrates	0	0
Total fibre	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	< 0,50	<0,5

Minerals		
Potassium (K)	Traces	Traces
Sodium (Na)	0,10	Traces
Calcium (Ca)	Traces	Traces
Phosphorus (P)	-	-
Magnesium (Mg)	-	-
Chlorine (Cl)	Traces	Traces
Vitamins	0	0
Micro-nutrients		
Copper (Cu)	-	-
Iron (Fe)	1,4 mg	Traces
Zinc (Zn)	-	-
Iodine (I)	-	-
Water	1,6	0,8
Energetical value		
kJ/100 g	1673	1646
kcal/100g	394	387

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	0,13 (soft dark brown) <0,1 (soft light brown)

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 analysed 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	



	Present in end-product?	If present, how much?
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	
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	Unlimited in specified conditions according to EC directive 2000/13 art.9(5)
Temperature	15°-25°c (crystal sugar)
Relative humidity	50-60 %
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

Soft candy sugar is a by-product of the candy sugar crystal. The candy sugar molasses are concentrated by a boiling process until super saturation. The small crystals who are formed are separated from the syrup by centrifugation. These crystals are called 'soft candy sugar'.

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 (available fractions)	2mm
Pest control frequency	6x/year
Sensitivity of metal detection (bigbags 1000kg)	Use of strong magnets (6000 Gauss)
Frequency of check	1x /5 tons
Batch number on bags/ pallets	L225ywww00 225= plant y = year www=day of the year (01-365)
Type of packing	25 kg bags, 50 kg bags, 10 kg bags

Packaging info

Pallet info	bags 25 kg	bags 50 kg	10kg bags
Net weight	1000 kg	1000 kg	900 kg
Gross weight	1035 kg	1035 kg	925 kg
Units / Layer	5	3	9
Layers / Pallet	8	7	10
Units / Pallet	40 (bags of 25 kg)	20 (bags of 50 kg)	90 (bags of 10kg)
Pallet type	Euro Wooden pallet	Euro Wooden pallet	Euro Wooden pallet
Pallet dimensions	1200x800x1200	1200x800x1200	1200x800x1350
Bags info			
Material	Multi layer paper bag	Multi layer paper bag	Paper + PE HD (valve)
Bag weight	250g	300 g	2,2 kg + Liner 400 g
Recyclable ?	Yes	Yes	Yes (first usage fibres)
Weight range (netto weight)	25kg +/- 100g	50kg +/- 200g	10kg +/- 100g
Dimensions	340x150x510 mm	410x140x820 mm	950x950x1350 mm
Tertiary packaging (pallet)			
Cardboard Carton (200g - 375g)			
Film PE (Polyethylen) (300 - 460 g) -			