

Belgian Malts that Make Your Beer So Special

Specification

Cassonade dark (Dark brown sugar)



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1. Product description

Dark brown sugar obtained from a mixture of sugar crystals and candy syrup.

Manufactured by: Belgosuc N.V., Belgium

2. Ingredients

Sugar, candy syrup

3. Origin

Sugar beet, sugar cane

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	4.	Propert	ies		
	PHYSICAL AN	D CHEMICA	AL PROPERTIES	S	
	<u>Min</u>	Max	<u>Typical</u>	<u>Unit</u>	<u>Method</u>
Moisture		1.5		%	BSCH071
рН	4.0	6.0		sol. 1:10	BSCH001
Colour			700	EBC (CIE)	BSCH027
Sulphated Ash		2.5		%	BSCH053
Sucrose	97			w%w on ds	BSCH036
	MICROBIC	LOGICAL P	ROPERTIES		
		<u>Max</u>	<u>Typical</u>	<u>Unit</u>	<u>Method</u>
Total mesophylic count		200		/10g ds 30°C	BSMI001
Yeasts		10		/10g ds 25°C	BSMI011
Moulds		10		/10g ds 25°C	BSMI011



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Average r Energy value Energy value Total proteins	nutritional value per 100		lated)	
Energy value		206		
= -		396	kcal	
Total proteins		1683	kJ	
		0	g	
Total carbohydrates		99	g	
Sugars		99	g	
Total fat		0	g	
Fibre		0	g	
Sodium		<0.1	mg	
	6. Shelf li	ife		
General	Shelf life of this product is unlimited after production and exempted from the indication of bestbefore date, according to the European Directive 2000/13, article 9 (5).			
Extra info	Since soft sugar is hygroscopic, lumping may occur at variable storage conditions. We therefore advise to process it within 12 months.			
	7. Storage cor	nditions		
	<u>Min</u>	<u>Max</u>	<u>Optimum</u>	
Temperature °C	10	30		
Rel. humidity %	65			
Advice	Keep dry in closed original packaging in a clean environment. The 'first-in, first-out' stock management principle should be followed.			
Extra Info	Temperature fluctuations > 10° C should be avoided. We recommend not to stack the pallets.			
	8. Packag	ing		
Bag 10 kg; bag 25 kg				
	9. Quality gua	rantees		
GMO-Declaration	The supplier confirms that this product do not contain any ingredient, additive or flavour extracted or derived from genetically modified organisms. Therefore, no additional specific GMO labelling is required according to the current European regulation.			
Declaration of non-ionisation Food safety	This product, nor its ingredients, are treated by ionisation. Belgosuc N.V. is FSSC 22000 certified (incl. ISO 22000 + PAS 220).			

This information is provided as an indication and therefore cannot bind Belgosuc N.V. nor Castle Malting S.A.

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