

CANDICO

Tervurenlaan 182, BE-1150 Brussel, België
Avenue de Tervueren 182, BE-1150 Bruxelles, Belgique
T +32 2 775 80 00 • F +32 2 775 80 30
www.tiensesuiker.com/industry
www.sucretirlemont.com/industry

PRODUCT DATA SHEET

Candy Powder

Version: 7-2-2017

Approved by Rina Robijns

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 powder, 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	Candy Powder Brown Kandijpoeder Bruin Cassonade de candi Brune Kandisfarin Braun C , F	Candy Powder Pale Kandijpoeder Blond Cassonade de candi Blonde Kandisfarin Hell C , F
Parameter		
Total sugar content (% DM expressed in saccharose	≥ 94,5%	≥ 94,5%
Colour EBC (Lovibond)	410 – 710	85 – 175
Candy agglomerates held on 2,0mm sieve (%)	≤ 0,15	≤ 0,15
Ash (%) DM	≤ 1,00	≤ 1,00
Glycerol (%)	± 0,50	± 0,50
Reducing sugars (%)	≤ 1,00	≤ 1,00
Moisture (%)	≤ 2,50	≤ 2,50

Microbiological aspects

Organism	Target
Mesophilic bacteria (CFU)	< 500/10g
Yeasts (CFU)	< 50/10g
Moulds (CFU)	< 50/10g

Nutritional Information (Indicative average values per 100g)

	Candy Powder Brown Kandijpoeder Bruin Cassonade de candi Brune Kandisfarin Braun	Candy Powder Pale Kandijpoeder Blond Cassonade de candi Blonde Kandisfarin Hell
Total Protein	g/100g	g/100g
Total Vegetable protein	0	0
Total Animal protein	0	0
Total Milk protein	0	0
Whey protein	0	0
Total Carbohydrate		
Digestible Carbohydrates	96,93	99,11
Lactose	0	0
Glucose + fructose	0,69	0,52
Saccharose	96,24	98,59
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	< 0,50	< 0,50
Minerals		
Potassium (K)	< 25,00 mg/100g	< 25,00 mg/100g
Sodium (Na)	0,07 g/100g	< 0,025 g/100g
Calcium (Ca)	< 25,00 mg/100g	< 25,00 mg/100g
Phosphorus (P)	< 5,00 mg/100g	< 5,00 mg/100g
Magnesium (Mg)	< 25,00 mg/100g	< 25,00 mg/100g

	Candy Powder Brown Kandijpoeder Bruin Cassonade de candi Brune Kandisfarin Braun	Candy Powder Pale Kandijpoeder Blond Cassonade de candi Blonde Kandisfarin Hell
Salt	0,18 g/100g	< 0,063 g/100g
Vitamins	0	0
Micro-nutrients		
Copper (Cu)	-	-
Iron (Fe)	1,40 mg	0,41 mg
Zinc (Zn)	-	-
Iodine (I)	-	-
Water	1,25	0,71
Energetical value		
kJ/100 g	1677	1678
kcal/100g	395	395

Heavy Metals

The Candi Powder is analyzed by regular monitoring on heavy metals. This confirms that residual heavy metals are below or at determination limit (ppb-range).

Pesticides (on white sugar - raw material)

Good agricultural practice and sugar processing ensure that pesticides in sugar do not play a role and sugar complies with applicable European legislation on maximum residue levels of pesticides in food. To accommodate to customer demands, compliance is verified by extensive monitoring analyses. Results in sugar supplied by the Raffinerie Tirlemontoise Group are in general below the respective detection limits.

GMO

All sugars are not produced from Genetically Modified Organisms and contain no element obtained from Genetically Modified Organisms.

All the sugars produced by RT comply with the EU regulations 1829/2003 and 1830/2003 regarding GMO labelling, traceability,...

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	> 95 %
Glucose - Fructose	Yes	≤ 1,00 %
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	Yes

Storage and handling

Properties	Value
Shelf life	Unlimited in specified conditions according to EC Regulation 1169/2011
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:

H symbols none

P symbols none

Legal requirements

Our sugars comply with:

- | | |
|--|--|
| - KB 19/03/2004 | concerning sugars (B) |
| - EC Directive No. 2001/111 | concerning sugars (EU) |
| - EC Regulation No. 178/2002 | concerning food law & traceability (EU) |
| - EC Regulation No. 1169/2011 | concerning labeling, allergens (Annex II) and expiry date (Annex X, 1.d) |
| - EC Regulation No. 1829/2003 & EC No. 1830/2003 | concerning GMO |
| - EC Regulation No. 1935/2004 | concerning food contact materials |

Quality & Food safety Standards

Raffinerie Tirlemontoise, plant Merksem has been certified by DQS CFS according to the IFS standard version 6

Origin

All our sugars are produced from beet sugar .

Production Process

Soft candy powder is a by-product of the crystallization process of the candy sugar. The candy sugar syrup is concentrated by a boiling process until super saturation. Small crystals are formed and afterwards separated from the syrup by centrifugation. These crystals are called 'soft candy powder'.

Data production plant

Crisis number: +32 16 801 393

Data Candico

Address	Carrettestraat 33 B-2170 Merksem
TVA/BTW	436.410.522
Number of employees	65
Size of sieve opening (available fractions)	4mm
Pest control frequency	6x/year
Protection against metal pieces.	Use of double layer of magnets (6000 + 12000 Gauss);
Frequency of check of the magnets	At the begin and at the end of the production
Batch number on bags / pallets	L225ywww00 225= plant y = year www=day of the year (01-366)
Type of packing	10 kg bags, 25 kg bags, 50 kg bags

Packaging info

Pallet info	25kg bags	50 kg bags	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			
Bag 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
Bag Dimensions	340x150x510 mm	410x140x820 mm	950x950x1350 mm