



PRODUCTGROUP DATA SHEET

# Candy Sugar

Version: 18-01-2024

Approved by Rina Robijns

Written by Els Vrancken

## Data supplier: Raffinerie Tirlémontoise S.A.

Headquarters:

Aandorenstraat 1 – 3300 Tienen – Belgium (tel: +32 16 80 12 11)

Production site:

Candico – Carrettestraat 33 – 2170 Merksem – Belgium (tel: +32 3 641 81 31)

VAT: BE 0436 410 522

## Product identification

Legal name: Kandij (suiker), Candi (sucre de candi)

Commercial name: Candy (sugar)

## Sensory characteristics

Appearance	Brown or white crystals
Taste	Sweet and typical candy taste
Odour	Typical candy odour

## Physical & Chemical parameters

Type of sugar Parameter	Candy Brown Kandij Bruin Candi Brun Kandis Braun	Candy White Kandij Wit Candi Blanc Kandis Weiss
Polarisation (%)	>98,50	>99,70
Colour	50-150 (Lovibond) TR C, TR C+ 150-600 (EBC Lovibond)	≤3,0 EC Points (≤22,5 ICUMSA)
Reducing sugars (%)	<0,20	<0,04
Sulphated ash (% DM)	<0,3	<0,3
Candy Brown → available particle size	XF: Min. 90% < 2,0mm F: Min. 80% between 1,0mm & 5,0mm; Max. 5% < 1,0mm M: Min. 80% between 4,0mm & 10,0mm; Max. 3% < 1,0mm C: Min. 80% between 6,3mm & 16,0mm; Max. 3% < 1,0mm TR C: Min. 80% between 5,0mm & 16,0mm; Max. 3% < 1,0mm TR C+: Min. 80% between 5,0mm & 20,0mm; Max. 3% < 1,0mm	
Candy White → available particle size	TR FW: Min. 70% between 1,0mm & 5,0mm; Max. 5% < 1,0mm TR MW: Min. 70% between 5,0mm & 7,0mm; Max. 3% < 1,0mm TR CW: Min. 70% between 5,0mm & 16,0mm; Max. 3% < 1,0mm TR C+W: Min. 70% between 12,5 mm & 22,4mm; Max. 3% < 1,0mm	



## Microbiological parameter

Organism	Target
Mesophilic aerobic bacteria	< 500 cfu/10 g
Yeasts	< 50 cfu/10 g
Moulds	< 50 cfu/10 g

## Nutrition declaration

According to Regulation (EU) No 1169/2011 per 100g

Energy value	1700 (400)	kJ (kcal)
Fat	0	g
of which saturates	0	g
Carbohydrates	100	g
of which sugars	94	g
Protein	0	g
Salt	0,02	g

## Contaminants/Pesticide residues

Compliance with Regulation (EU) No 2023/915 “on maximum levels for certain contaminants in food and repealing regulation (EC) No 1881/2006” and Regulation (EC) No 396/2005 “on maximum residue levels of pesticides in or on food and feed of plant and animal origin” is guaranteed for this product.

## GMO

The product does not require labelling according to Regulation (EC) No 1829/2003 “on genetically modified food and feed” and Regulation (EC) No 1830/2003 “concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms”.

## Ionization/Irradiation

This product is not subject to ionization/irradiation covered by Directive 1999/2/EC “concerning foods and food ingredients treated with ionizing radiation” resp. Directive 1999/3/EC “on the establishment of a Community list of foods and food ingredients treated with ionizing radiation”.

## Allergens

An allergen labelling according to Regulation (EU) No 1169/2011 “on the provision of food information to consumers” is not required.

Special diets	Suitable	Certified
Ovo-Lacto Vegetarian	Yes	No
Vegan	Yes	No
Kosher	Yes	Yes
Halal	Yes	Yes



## Storage and handling

Properties	Value
Shelf life	Under the below mentioned conditions Candy Sugar retains its specific properties and can be stored for a virtually unlimited time.
Temperature	15 – 25 °C (crystal sugar)
Relative humidity	50-60 %
Individual protective measures	We recommend not to stack pallets

## Legal data

Our sugars comply with:

- KB 19/03/2004 concerning sugars (B)
- Regulation (EC) No 178/2002 concerning food law & traceability (EU)
- Regulation (EU) No 1169/2011 concerning labeling, allergens (Annex II) and expiry date (Annex X, 1.d)
- Regulation (EC) No 1829/2003 & 1830/2003 concerning GMO
- Regulation (EC) No 1935/2004 concerning food contact materials
- Regulation (EU) No 10/2011 concerning plastic materials intended to come in contact with food
- Regulation (EU) No 2023/915 concerning maximum levels for certain contaminants in food

## Quality & Food Safety Standards

Raffinerie Tirlemontoise S.A. division Merksem has been certified according to the IFS Food standard. Certificate is available on request.

## Origin

The white sugar produced by Südzucker is produced on the basis of sugar beets grown in the European Union. Possible manufacturing countries are Germany, Belgium, Poland and France.

## Production Process

Candy sugar consists of granulated crystals, obtained from cooling down strongly concentrated saccharose solutions boiled at very high temperatures.



## Data production plant

**Crisis number: +32 16 801 393 (= cascade of mobiles)**

Address	Carrettestraat 33 B-2170 Merksem								
VAT	BE0436.410.522								
Pest control frequency	12x/year								
Sensitivity of metal detection	<table border="0" style="width: 100%;"> <tr> <td style="width: 50%;"><u>big bags 1000 kg</u></td> <td style="width: 50%;"><u>bags 25 kg</u></td> </tr> <tr> <td>Fe: 1,7 mm</td> <td>Fe: 2 mm</td> </tr> <tr> <td>Non-Fe: 2,5 mm</td> <td>Non-Fe: 2,5 mm</td> </tr> <tr> <td>SST: 2,2 mm</td> <td>SST: 2,5 mm</td> </tr> </table>	<u>big bags 1000 kg</u>	<u>bags 25 kg</u>	Fe: 1,7 mm	Fe: 2 mm	Non-Fe: 2,5 mm	Non-Fe: 2,5 mm	SST: 2,2 mm	SST: 2,5 mm
<u>big bags 1000 kg</u>	<u>bags 25 kg</u>								
Fe: 1,7 mm	Fe: 2 mm								
Non-Fe: 2,5 mm	Non-Fe: 2,5 mm								
SST: 2,2 mm	SST: 2,5 mm								
Frequency of check of the metal detection	At the beginning and at the end of the production + every 4 hours								
Batch number on bags / pallets	L225ydd00 225 = plant y = year (last digit) ddd = day of the year (01-366)								
Type of packaging	1000kg big bags, 25kg bags								

## Packaging info

Pallet info	Bags 25 kg (White & Brown)	Big Bags 1000 kg (White & Brown)
Net weight	1000 kg	1000 kg
Gross weight	1030 kg	1020 kg
Units / Layer	5	-
Layers / Pallet	8	-
Units / Pallet	40 (bags of 25 kg)	1 Big Bag 1000 kg
Pallet type	Industrial wooden pallet	Industrial wooden pallet (new)
Pallet dimensions	1200x1000x1200	1200x1000x1200
Bags info		
Material	Multi-layer paper bags	Liner
Bag weight	250 g	1,5 kg
Recyclable	Yes	Yes (first usage fibres)
Weight range (netto weight)	25 kg +/-100 g	1000 kg +/- 500 g
Dimensions	340x150x510 mm	950x950x1350 mm