



PRODUCTGROUP DATA SHEET

Candy Syrup

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 (KB 19-3-2004): Kandijstroop, Sirop de candi

Commercial name: Candy syrup, Kandijstroop, Sirop de candi, Kandissirup

Sensory characteristics

Appearance	Brown viscous liquid
Taste	Sweet and typical candy taste
Odour	Typical candy odour

Physical & Chemical parameters

Type of sugar	Candy Syrup Strong Kandijstroop Donker Sirop de candi Foncé Kandissirup Dunkel	Candy Syrup Mild Kandijstroop Zacht Sirop de candi Doux Kandissirup Hell
Parameter		
Colour EBC (Lovibond)	1900 - 2700	300 - 500
Sulphated Ash (% DM)	< 2,50	< 2,50
Brix (°Bx)	78,50 – 80,50	78,00 – 80,50
Total solids	79,40 – 81,40	78,90 – 81,40
pH (between 30 & 50° Brix)	5,50 – 7,50	5,50 – 7,50

Sugar composition in % on Total Solids (Indicative values)

Type	Candy Syrup Strong Kandijstroop Donker Sirop de candi Foncé Kandissirup Dunkel	Candy Syrup Mild Kandijstroop Zacht Sirop de candi Doux Kandissirup Hell
% Total Solids	80,40	80,20
% on Total Solids Sucrose	44	44
% on Total Solids Fructose	28	28
% on Total Solids Dextrose (glucose)	25	25
% on Total Solids Higher sugars	3	3

Microbiological parameter

Organism	Target
Mesophilic aerobic bacteria	< 1000 cfu/10 g
Yeasts	< 100 cfu/10 g
Moulds	< 100 cfu/10 g

Due to the relative low water activity (a_w -value) and the absence of proteins, this product does not promote the growth of pathogenic bacteria.

Additional characteristics

	Typical Value	Unit	Method of analysis
Density (at 20°C)	1,41	g/ml	Calculated
Water activity (a_w -value)	0,65		Calculated

Nutrition declaration

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

Type	Candy Syrup Strong Kandijstroop Donker Sirop de candi Foncé Kandissirup Dunkel	Candy Syrup Mild Kandijstroop Zacht Sirop de candi Doux Kandissirup Hell	
Energy value	1324 (312)	1321 (312)	kJ (kcal)
Fat	0	0	g
of which saturates	0	0	g
Carbohydrates	78	78	g
of which sugars	74	76	g
Protein	0	0	g
Salt	1,23	0,35	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	Date of production + 5 years
Temperature	15°C - 25°C
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 syrup is a syrupy liquid obtained as by-product from the candy sugar production process and is recommended for its special flavour and taste.

Data production plant

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

Address	Carrettestraat 33 B-2170 Merksem
VAT	BE0436.410.522
Size of sieve opening	1,5 mm
Pest control frequency	12x/year
Protection against metal pieces (containers 1200 kg, bulk, jerry cans)	Use of magnet (minimum 8000 Gauss)
Frequency of check of the magnets	2x/shift
Batch number on bags / pallets	L225ydd00 225 = plant y = year (last digit) ddd = day of the year (01-366)
Type of packaging	Bulk, 1200kg containers, 25kg jerry cans



Packaging info

Pallet info	IBC container	Citerne (bulk-delivery)	25 kg jerry can
Net weight	1200 kg	Min. 14000 kg	600 kg / 800 kg
Gross weight	1300 kg		630 kg / 840 kg
Units / Layer	-		12 / 16
Layers / Pallet			2
Units / Pallet	1 container		24 / 32
Pallet type			Eur / Wooden
Pallet dimensions			80x100 / 100x120