Bulletin Technique

PROD 016/l ang
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SUGAR SOLUTIONS

DEFINITION / LABELLING

STANDARD quality of sugar solutions is an aqueous solution of saccharose, obtained by dissolving beet granulated sugar in demineralized hot water. The methods used in the field of water treatment and in the rework make these product ready-to-use.

According to the Directive 2001/111/EC, it can be mentionned under its legal name « Sugar solution » and on the ingredients list: sugar solution (sugar, water)

CHARACTERISTICS

PHYSICO-CHEMICAL PARAMETERS

- Dry Matter (°Brix) ..... 66.5 to 67.5
- Refractive index at 20°C ..... 1.4569 to 1.4593
- Density 20/4 ..... 1.325 to 1.332
- Invert sugars ..... 1.0 % maxi
- Conductivity ash ..... 0.05% maxi
- SO_2 ..... 10 mg/kg maxi
- pH ..... 6.0 to 8.0
- Colour in solution (ICUMSA) ..... 30 maxi (4 pts CE)
- Indicative Viscosity at 20°C ..... 220 Cps

MICROBIOLOGY (CFU maxi/10g)*: Total plate count : 200 - Yeasts : 10 - Moulds : 10
*except for containers (where the filling conditions do not ensure microbiological data).

NUTRITIONAL (Average nutritional values for 100g for a sugar solution with a dry matter at 67 °Brix) :

Energy (kJ / kcal)	1139 / 268
Fats (g)	0
Of which saturates (g)	0
Carbohydrates (g)	67
Of which sugars (g)	67
Proteins (g)	0
Salt (g)	0

USES

The sugar solutions find many applications in industries of **Drinks, Ice creams, Fruits with syrup, Liqueurs, Sirop**,…

PACKAGING

CONTAINERS	Consigned packing WERIT of 1000L (see COND-016 and COND 0017)
BULK	**ROAD** – *Delivery temperature according to needs*

STORAGE

The sugar solutions should preferably be used within 2 months following loading date for bulk or the date of conditioning for the containers.
Storage must be at ambient temperature higher than 15°C, in perfectly sanitized tanks fitted with devices of bacteriologically purified air intake.

This document is valid for 3 years.

Service Qualité
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