



PRODUCTGROUP DATA SHEET

Candy Powder

Version: 18-01-2024

Approved by Rina Robijns

Written by Els Vrancken

Data supplier: Raffinerie Tirlemontoise 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): Kandijpoeder, Cassonade de candi

Commercial name:

BE- NL:	Kandijpoeder
BE – LU:	Cassonade de candi
FR:	Vergeoise
DE-CH-AT:	Kandisfarin
UK + rest of the world:	Candy powder

Sensory characteristics

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

Physical & Chemical parameters

Type of sugar Parameter	Candy powder brown Kandijpoeder bruin Cassonade de candi brune Kandisfarin braun	Candy powder pale Kandijpoeder blond Cassonade de candi blonde Kandisfarin hell
Total sugar content (% DM expressed in saccharose)	≥ 94,5 %	≥ 94,5 %
Colour EBC (Lovibond)	410 – 710	85 – 175
Candy agglomerates held on 2,0 mm sieve (%)	≤ 0,15	≤ 0,15
Sulphated Ash (% DM)	≤ 1,00	≤ 1,00
Glycerol (%)	± 0,50	± 0,50
Reducing sugars (%)	≤ 1,00	≤ 1,00
Moisture (%)	≤ 2,50	≤ 2,50



Ingredients list

Sugar, Humectant Glycerol (in EN)
Suiker, Bevochtingsmiddel Glycerol (in NL)
Sucre, Humectant Glycérol (in FR)
Zucker, Feuchthaltemittel Glycerin (in DE)

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

Type	Candy powder brown Kandijpoeder bruin Cassonade de candi brune Kandisfarin braun	Candy powder pale Kandijpoeder blond Cassonade de candi blonde Kandisfarin hell	
Energy value	1684 (396)	1678 (395)	kJ (kcal)
Fat	0	0	g
of which saturates	0	0	g
Carbohydrates	99	99	g
of which sugars	95	94	g
Protein	0	0	g
Salt	0,21	0,08	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 Powder retains its specific properties and can be stored for a virtually unlimited time.
Temperature	15 – 25 °C
Relative humidity	50-60 %
Individual protective measures	We recommend not to stack pallets

Legal data

Our sugars comply with:

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

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	4 mm
Pest control frequency	12x/year
Protection against metal pieces.	Use of magnets (minimum 8000 Gauss); Use of a metal detector: Ferrous : 3.0 mm diameter Non-Ferrous : 4,0 mm diameter Stainless steel : 4,0 mm diameter
Frequency of check of the magnets Frequency of check of the metal detector	At the beginning and at the end of the production. At the beginning, after each 10T and at the end of the production.
Batch number on bags / pallets	L225ydd00 225 = plant y = year ddd = day of the year (01-366)
Type of packaging	25 kg bags



Packaging info

Pallet info	25 kg bags
Net weight	1000 kg
Gross weight	1035 kg
Units / Layer	5
Layers / Pallet	8
Units / Pallet	40 (bags of 25 kg)
Pallet type	Wooden pallet / Plastic pallet
Pallet dimensions	Wooden: 1200x800x1200 1200x1000x1200 Plastic: 1200x1000x1200
Bags info	
Bag Material	PE-bag
Bag weight	103,0 g (average)
Recyclable	Yes
Weight range (netto weight)	25 kg +/- 200 g
Bag Dimensions	700x400x130 mm