

Sugar beet molasses, 42 %

Product Specification | PS 237271-2.0EN
Valid from: April 22, 2014

SAP QM no: 411
Page 1 / 1

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Description

Syrupy product obtained during the manufacture or refining of sugar from sugar beets.

Although Sugar beet molasses, 42 % has been produced by a food producer, it is not dedicated for direct consumption by human beings. It can be used as an intermediate material in appropriate food processing.

Compliance

Sugar beet molasses is not hazardous as defined by article 3 of regulation (EC) 1272/2008.

Regulation (EC) 767/2009 on the placing on the market and use of feed

Regulation (EC) 178/2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety

Regulation (EC) 396/2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin

Production is certified according GMP+ and complying with Q+S requirements.

Storage conditions

Sugar beet molasses, 42 % is stored in steel tanks. Storage above 40°C must be avoided as well as pH dropping under pH 7. Increased temperatures and low pH may cause a degradation reaction accompanied by self-heating and creation of foam and gas. Under appropriate conditions the product can be stored for months.

Direction for use

Short heating for loading is possible, but has to be avoided in closed containers.

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Labelling legal name

Feed material: Sugar beet molasses

Intermediate product in food production: sugar beet molasses

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Physical chemical

Polarisation 42 °Z

Total sugar 43.5 %

Moisture 30 %

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Whilst care is taken to ensure accuracy, legal liability is excluded to the extent permitted by applicable legislation. Due to unavoidable uncertainty in sampling and analytical results, deviations from specified data might occur occasionally. This specification is valid without any signature and it may be updated without prior notice.

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