



## Liquid candy syrup mild

- Product description:** The product is a brown syrup with a typical candy-flavour and is used in beer, biscuits, candy and gingerbread.
- Ingredients:** Candy sugar, water
- Storage conditions:** Store in a dry place, preferably at a temperature between 15-25°C.

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

Physical & Chemical parameters	
Colour EBC (Lovibond)	300 - 500
Sulphated Ash (% DM)	< 2,50
Brix (°Bx)	78,00 – 80,50
Total solids	78,90 – 81,40
pH (between 30 & 50° Brix)	5,50 – 7,50

Sugar composition in % on Total Solids (Indicative values)	
% Total Solids	80,20
% on Total Solids Sucrose	44
% on Total Solids Fructose	28
% on Total Solids Dextrose (glucose)	25
% on Total Solids Higher sugars	3

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		
Energy value	1321 (312)	kJ (kcal)
Fat	0	g
of which saturates	0	g
Carbohydrates	78	g
of which sugars	76	g
Protein	0	g
Salt	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".

<b>Allergens</b>		
An allergen labelling according to Regulation (EU) No 1169/2011 "on the provision of food information to consumers" is not required.		
<i>Special diets</i>	<i>Suitable</i>	<i>Certified</i>
Ovo-Lacto Vegetarian	yes	no
Vegan	yes	no
Kosher	yes	yes
Halal	yes	yes

<b>Storage and handling</b>	
<i>Properties</i>	<i>Value</i>
Shelf life	Date of production + 5 years
Temperature	15°C - 25°C
Individual protective measures	We recommend not to stack pallets

<b>Legal data</b>	
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

### Origin

The white sugar 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.

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