

product number : 050008

GN code : 29054500

product name : Glycerin - jc 25 kg

version: 20

Valid from: 19-07-2023

Product description

This vegetable refined glycerine is a clear, colourless hygroscopic syrupy liquid with not more than a slight characteristic odour.

Ingredients

glycerol (E422)

Origin

rapeseed , sunflower

product number : 050008

GN code : 29054500

product name : Glycerin - jc 25 kg

version: 20

Valid from: 19-07-2023

Properties

PHYSICAL AND CHEMICAL PROPERTIES

	<u>Min</u>	<u>Max</u>	<u>Typical</u>	<u>Unit</u>	<u>Method</u>
Glycerin	99.5			w%w on ds	BSCH036
Identity (IR Absorption)	conform				Ph.Eur. (2.2.24)
Colour		10		Pt-Co/Hazen/Apha	BSCH028
Moisture (KF)		0.5		%	BSCH017
Refractive index	1.471	1.474		20°C	BSCH013
Acidity		0.2		ml 0.1M NaOH	EP
Density	1.260			kg/dm ³ 20°C	BSCH014
Specific gravity 25/25°C	1.257				USP
Aldehydes		10		ppm	Ph.Eur. (01/2019:0496)
Appearance of solution			conform		/
Esters	8.0			ml 0.1M HCl-sol	Ph.Eur. (01/2019:0496)
Fatty acids & esters as butyric acid		0.1		%	USP-NF
Halogenated compounds		30		ppm	Ph.Eur. (01/2019:0496)
Sugars	neg.				EP
Chloride		10		ppm	Ph.Eur. (2.4.4)
Sulphated Ash		0.01		%	BSCH053
Impurity A & related substances	conform				Ph.Eur. (2.2.28)
Acrolein		3		mg/kg	/
Glucose and ammonium	conform				Codex
Butanetriols		0.2		%	/
3-MCPD		0.1		mg/kg	GC-MS/MS
Arsenic		0.1		ppm	AAS
Lead		0.1		ppm	AAS
Mercury		0.1		ppm	AAS
Cadmium		0.1		ppm	AAS

MICROBIOLOGICAL PROPERTIES

	<u>Max</u>	<u>Typical</u>	<u>Unit</u>	<u>Method</u>
Total viable aerobic count	100		/g	EP 2.6.12 & 2.6.13
Yeasts & moulds	10		/g	EP 2.6.12 & 2.6.13
Enterobacteria	neg.		/g	EP 2.6.12 & 2.6.13
E. coli	neg.		/g	EP 2.6.12 & 2.6.13
Salmonella	neg.		/10g	EP 2.6.12 & 2.6.13
Pseudomonas aeruginosa	neg.		/g	EP 2.6.12 & 2.6.13
Staphylococcus aureus	neg.		/g	EP 2.6.12 & 2.6.13

product number :	050008	GN code :	29054500
product name :	Glycerin - jc 25 kg		
version:	20	Valid from:	19-07-2023

Nutritional values

Average nutritional value per 100 gram product (calculated)

Energy	:	239	kcal
Energy	:	1001	kJ
Protein	:	0	g
Carbohydrates	:	99.5	g
Sugars	:	0	g
Polyols	:	99.5	g
Starch	:	0	g
Fats	:	0	g
Fibre	:	0	g
Salt	:	0	g

Shelf life

General Shelf life of this product is minimum 12 month(s) after production.

Storage conditions

	Min	Max	Optimum
Temperature °C		50	
Rel. humidity %		65	

Advice Keep dry in closed original packaging in a clean environment. The 'first-in, first-out' stock management principle should be followed.

Extra info Since glycerine is hygroscopic, an increase of moisture content upon extended exposure to air can be expected.

Compliance to European Regulations

- Regulation (EC) No 178/2002 of the European parliament and of the council of 28 January 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 and amendments;
- Regulation (EC) No 852/2004 of 29 April 2004 as amended on the hygiene of foodstuffs;
- Regulation (EC) No 1935/2004 of 27 October 2004 on materials and articles intended to come into contact with food and amendments;
- Regulation (EC) No 396/2005 of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amendments;
- Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs and amendments;
- Commission Regulation (EU) 2023/915 of 25 April 2023 on maximum levels for certain contaminants in food and amendments;
- Regulation 2023/2006/EC of 22 December 2006 and amendments on good manufacturing practice for materials and articles intended to come into contact with food;
- Regulation (EC) No 1333/2008 of 16 December 2008 on food additives and amendments;
- Regulation 10/2011/EC of 14 January 2011 and amendments relating to plastic materials and articles intended to come into contact with foodstuffs;
- Regulation (EU) n°1169/2011 of 25 October 2011 as amended on food information to the consumers;
- Regulation (EU) No 231/2012 of 9 March 2012 laying down specifications for food additives and amendments;
- Complies with the relevant product monograph of the European Pharmacopoeia;

product number :	050008	GN code :	29054500
product name :	Glycerin - jc 25 kg		
version:	20	Valid from:	19-07-2023

Quality guarantees

GMO-Declaration: We confirm that this product does not contain any ingredient, additive or flavour extracted or derived from genetically modified organisms. Therefore, no additional specific GMO labelling is required according to the current European regulation.

Declaration of non-ionisation: Nor this product, nor its ingredients, have been treated by ionising radiation.

Food safety: Belgosuc NV is FSSC 22000 certified by an external body.

The information contained herein is, to the best of our knowledge and belief, accurate on the date of publication. In all cases, it is the responsibility of the customer to determine the applicability of this information or the suitability of any product for their own particular purpose. All information is valid until revision. This document is printed electronically and has therefore not been signed.