

Rev. 03 del 08/01/2020



Technical Data Sheet

Balanced and highly palatable product, consisting of raw materials of European origin, non-GMO, without additives or preservatives. Worked at low temperatures and made up of fine granulated sugar (sucrose), fructose / glucose syrup (subjected to an enzymatic inversion process), devitalized beer yeast as a protein source and water. Excellent as a support feed to stimulate the family to resume the production season, its use is essential in periods of nectar deficiency and in cases of adverse weather conditions.

Ingredients:

Beetroot sugar (sucrose)
Beet sugar syrup (Fructose/glucose)
Devitalized beer yeast
Water

Physical parameters

Solid state

Consistency: pasty Colour: light brown

Odour: aromatic, typical yeast Taste: sweet, typical of sugar



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Chemical parameters:

Humidity	4,5%
рН	5,5
HMF (hydroxymethylfurfural)	<5 mg/kg
Crude Fats	0 g/100g
Crude fiber	1 g/100g
Crude protein	3,5 g/100g
Crude ash	0,5 g/100g

Non-nitrogen extractives*	92%
Non indogen extractives	J Z / U

- Fructose 7,5 g/100g
- Glucose 7,5 g/100g
- Sucrose >60 g/100g
- Maltose 0 g/100g
- Lactose 0 g/100g

Glucose/fructose ratio ≥ 1

Salt 0,03%

Product validity

The product maintains its characteristics unchanged for at least 12 months from the production date if stored in original closed packages, away from direct sunlight, in a covered warehouse and at room temperature.

No genetically modified organisms (GMOs free)

This sugar is derived exclusively from sugar free GMO which has not undergone any kind of genetic engineering treatment, in reference to the EC Regulations 1829/2003 and 1830/2003.

Packs

The product is packaged in clear plastic bags of 1 kg within corrugated cardboard (carton of 12 pieces).

^{*}In this type of formulation they are intended exclusively as carbohydrates.