

Natu-Oat 17*



Colour

CATEGORY

Syrup

FORM

liquid

ORIGIN

Oat

DEMINERALISATION

none

DESCRIPTION

Liquid oat syrup, obtained by the hydrolysis of oat flour using natural enzymes (GMO free). It is a dark orange colour, with a oat flavour.

LABELLING

Non refined oat syrup, oat extract.

USES

Dairy and plant-based products (drinks, yoghurts, etc.), biscuits, cereal-based products (bars and breakfast foods), sauces, etc. Caution: residual enzymatic activity is possible. UHT or heat treatment recommended if product is diluted (e.g. as in plant-based drinks).

FUNCTIONALITIES

Viscosity/ coating/ crispness/ cereal flavour/ drink concentrate/ desserts and plant-based ice cream/ colour ...

CERTIFICATIONS

- Kosher, Halal

ALLERGENS

- Regulations concerned: 2011/1169/EC
- Gluten

CONTAMINANTS

- Regulation concerned : 2023/915/EC

STORAGE*

- 120 days in CO2 inerted container at <12°C (Minimum 30 days remaining at delivery)

We recommend to use our syrups quickly after opening.

If the customer still wants to use the product after BBD, we advise to measure pH, look for absence of visible moulds or fermentation smell and to do a total plate count/yeasts/moulds analysis.

PACKAGING*

- 1300kg

CUSTOM CODE*

- 1702 3090

- * These markings are printed on the product labeling

ANALYSIS

Brix	71±2
Equivalent dextrose (D.E.)	18

NUTRITIONAL INFORMATION/100G AT 71 BRIX	
Energy (kCal)	314
Energy (kJ)	1314
Lipids g	6
of which saturates	1
Total carbohydrates g/100g	62.5
of which total sugars	5.6
of which carbohydrates >DP2	56.9
Proteins g	2.6
Salt g	0.03

	ON DRY MATTER	AT 71 BRIX
Total sugars	7,,9	5.6
of which glucose	1	0.7
of which maltose	6	4.3
of which sucrose	0.9	0.6

pH	4.5 - 6.5
Water activity	0.91
Viscosity at 25 °C (mPa.s) at 71 brix	9000

MINERALS (PPM)

Potassium	2600
Iron	1
Calcium	20
Magnesium	190
Phosphorus	1300

MICROBIOLOGY

Mesophilic bacteria /g	<10000
Moulds /g	<500
Yeasts /g	<500
E.Coli /g	<10
Staphylococcus aureus /g	<10
Bacillus cereus /g	<500
Salmonella /25g	None
Listeria monocytogenes /25g	None



These indicative analytical values reflect the actual position of our knowledge and do not constitute any guarantee.