Natu-Oat 17*

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.

FUNCTIONALITIES

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

CERTIFICATIONS

ALLERGENS

- Regulations concerned: 2011/1169/EC

CONTAMINANTS

- Regulation concerned : 2023/915/EC

STORAGE*

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*

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 Ĉ (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

rue des Martyrs 21 - B-4650 HERVE - Belgium
Tél.: +32.87.69.33.40 - Fax.: +32.87.69.33.41 - e-mail: info@meurensnatural.com

Last updated: 2023-08-14 00:00:00