

Natu-Oat 35*



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 and it is slightly sweet.

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, baby food, etc. Caution: residual enzymatic activity is possible.

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 presence

CONTAMINANTS

- Regulation concerned : 2023/915/EC

STORAGE*

- 120 days in container at <12°C (Minimum 30 days remaining at delivery)
- 14 days in bulk at <25°C

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*

- 25kg
- 280kg
- 1350kg
- bulk-kg

CUSTOM CODE*

- 1702 3090

- * These markings are printed on the product labeling

ANALYSIS

Brix	75±2
Equivalent dextrose (D.E.)	38

NUTRITIONAL INFORMATION/100G AT 75 BRIX	
Energy (kCal)	323
Energy (kJ)	1350
Lipids g	5.5
of which saturates	0.9
Total carbohydrates g/100g	66
of which total sugars	31.5
of which carbohydrates >DP2	34.5
Proteins g	2.3
Salt g	0.13

	ON DRY MATTER	AT 75 BRIX
Total sugars	42	31.5
of which glucose	2	1.5
of which maltose	39	29.5
of which sucrose	1	0.5

pH	4.5 - 6.5
Water activity	0.83
Viscosity at 25 °C (mPa.s) at 75 brix	6000

MINERALS (PPM)

Potassium	2530
Iron	1
Calcium	40
Magnesium	240
Phosphorus	1310

MICROBIOLOGY

Mesophilic bacteria /g	<10000
Moulds /g	<150
Yeasts /g	<300
E.Coli /g	<10
Staphylococcus aureus /g	<10
Bacillus cereus /g	<100
Salmonella /25g	None
Listeria monocytogenes /25g	None



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