

FORM

liquid

CATEGORY

Base for plant-based products

ORIGIN

Oat

DEMINERALISATION

none



Colour

DESCRIPTION

Liquid oat base, 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

Oat (%).

USES

Plant-based products (drinks, yoghurts, desserts, ice cream etc.). Caution: residual enzymatic activity is possible.

FUNCTIONALITIES

Base for plant-based products: drinks, yoghurts, desserts, ice-creams, ...

* These markings are printed on the product labeling

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

Last updated: 08/11/2023

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

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ALLERGENS

PRESENCE (Y/N/VALUE) TRACES (Y/N/VALUE)

Cereals containing gluten and products thereof	Y	Y
Gluten	Y	Y
Crustaceans and products thereof	N	N
Eggs and products thereof	N	N
Fish and products thereof	N	N
Peanuts and products thereof	N	N
Soybeans and products thereof	N	N
Milk and products thereof (including lactose)	N	N
Nuts and products thereof	N	N
Celery and products thereof	N	N
Mustard and products thereof	N	N
Sesame seeds and products thereof	N	N
Sulfur dioxide > 10 ppm	N	N
Lupin and products thereof	N	N
Molluscs and products thereof	N	N

CERTIFICATIONS

- Kosher, Halal

CONTAMINANTS

- Regulations concerned: 2023/915/EC, 2005/396/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