

Natu-Oat 62*



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 sweet.

LABELLING

Non refined oat syrup, oat extract.

USES

Dairy products (yoghurts, desserts, etc.), biscuits, ice cream, 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

Sweetener/ cereal flavour/ colour, ...

CERTIFICATIONS

- Kosher, Halal

ALLERGENS

- Regulations concerned: 2011/1169/EC
- Gluten presence

CONTAMINANTS

- Regulation concerned : 2023/915/EC

STORAGE*

- 270 days in container at <25°C (Minimum 90 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*

- 1350kg

CUSTOM CODE*

- 1702 30 90

- * These markings are printed on the product labeling

ANALYSIS

Brix	78±2
Equivalent dextrose (D.E.)	62

NUTRITIONAL INFORMATION/100G AT 78 BRIX	
Energy (kCal)	335
Energy (kJ)	1400
Lipids g	6.5
of which saturates	1
Total carbohydrates g/100g	67.0
of which total sugars	52.5
of which carbohydrates >DP2	14.5
Proteins g	2
Salt g	0.05

	ON DRY MATTER	AT 78 BRIX
Total sugars	67	52.5
of which glucose	33	26
of which maltose	33	26
of which sucrose	1	0.5

pH	4.5 - 6.5
Water activity	0.73
Viscosity at 25 °C (mPa.s) at 78 brix	15000
Colouring (EBC solution 10%)	/

MINERALS (PPM)

Potassium	2860
Iron	2
Calcium	65
Magnesium	260
Phosphorus	1600

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.