

Natu-Oat 62-78bx*



Colour

CATEGORY

Base for plant-based products

FORM

liquid

ORIGIN

Oat

DEMINERALISATION

none

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, ...

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 |
| 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.