

FORM

liquid

CATEGORY

Base for plant-based products

ORIGIN

Rice

DEMINERALISATION

none



Colour

DESCRIPTION

Liquid rice base, obtained by the hydrolysis of rice flour using natural enzymes (GMO free). It is slightly cloudy, has a pale golden yellow to deep golden yellow colour and has a rice flavour.

LABELLING

Rice (%).

USES

Plant-based products (drinks, desserts, yoghurts, ice cream , etc.)

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: 14/08/2023

ANALYSIS

| | |
|----------------------------|------|
| Brix | 75±2 |
| Equivalent dextrose (D.E.) | 35 |

| NUTRITIONAL INFORMATION/100G AT 75 BRIX | |
|---|-------------|
| Energy (kCal) | 293 |
| Energy (kJ) | 1225 |
| Lipids g | 0.3 |
| of which saturates | <0.1 |
| Total carbohydrates g/100g | 72 |
| of which total sugars | 25.5 |
| of which carbohydrates >DP2 | 46.5 |
| Proteins g | 0.5 |
| Salt g | 0.07 |

| | ON DRY MATTER | AT 75 BRIX |
|---------------------|---------------|-------------|
| Total sugars | 34 | 25.5 |
| of which glucose | 5 | 3.5 |
| of which maltose | 29 | 22 |

| | |
|--------------------------------------|-----------|
| pH | 4.5 - 6.5 |
| Water activity | 0.82 |
| Viscosity at 25°C (mPa.s) at 75 brix | 3500 |
| Colouring (EBC solution 10%) | 0.9 |

MINERALS (PPM)

| | |
|------------|-----|
| Potassium | 840 |
| Iron | 1 |
| Calcium | 40 |
| Magnesium | 200 |
| Phosphorus | 600 |

MICROBIOLOGY

| | |
|-----------------------------|-------|
| Mesophilic bacteria /g | <5000 |
| Moulds /g | <100 |
| Yeasts /g | <200 |
| 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 | N | N |
| Gluten | N | <20 ppm |
| 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*

- 90 days in drum at <12°C (Minimum 30 days remaining at delivery)
- 90 days in container at <12°C (Minimum 30 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*

- 290kg
- 1400kg

CUSTOM CODE*

- 1702 3090