

# Natu-Rice 35-75 bx\*



Colour

## CATEGORY

Base for plant-based products

## FORM

liquid

## ORIGIN

Rice

## DEMINERALISATION

none

## 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.) UHT or heat treatment recommended if product is diluted (e.g. as in plant-based drinks).

## FUNCTIONALITIES

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

## CERTIFICATIONS

- Kosher, Halal

## ALLERGENS

- Regulations concerned: 2011/1169/EC
- Gluten <20 ppm

## CONTAMINANTS

- Regulation concerned : 2023/915/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

- \* These markings are printed on the product labeling

## ANALYSIS

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

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

	ON DRY MATTER	AT 75 BRIX
<b>Total sugars</b>	<b>34</b>	<b>25.5</b>
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



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