

**FORM**

liquid

**CATEGORY**

Syrup

**ORIGIN**

Rice

**DEMINERALISATION**

none



Colour

**DESCRIPTION**

Liquid rice syrup, 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**

Non refined rice syrup, rice extract.

**USES**

Dairy and plant-based products (drinks, yoghurts, etc.), biscuits, cereal-based products (bars and breakfast foods), sauces, etc.

**FUNCTIONALITIES**

Viscosity/ coating /crispness/ cereal flavour/ base for plant-based drinks/ desserts / ice cream, ...

\* 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	80±2
Equivalent dextrose (D.E.)	35

NUTRITIONAL INFORMATION/100G AT 80 BRIX	
<b>Energy (kCal)</b>	<b>312</b>
<b>Energy (kJ)</b>	<b>1304</b>
<b>Lipids g</b>	<b>0.3</b>
of which saturates	<0.1
<b>Total carbohydrates g/100g</b>	<b>77</b>
of which total sugars	27
of which carbohydrates >DP2	50
<b>Proteins g</b>	<b>0.5</b>
<b>Salt g</b>	<b>0.10</b>

	ON DRY MATTER	AT 80 BRIX
<b>Total sugars</b>	<b>34</b>	<b>27</b>
of which glucose	5	4
of which maltose	29	23

pH	4.5 - 6.5
Water activity	0.78
Viscosity at 25°C (mPa.s) at 80 brix	22000
Colouring (EBC solution 10%)	1

**MINERALS (PPM)**

Potassium	840
Iron	1
Calcium	40
Magnesium	210
Phosphorus	640

**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

## FORM

liquid

## CATEGORY

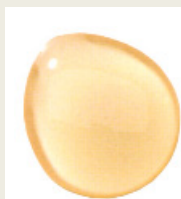
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## ALLERGENS

## 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\*

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

- 25kg
- 295kg
- 1400kg

## CUSTOM CODE\*

- 1702 3090