

# Natu-Spelt 35\*



Colour

## CATEGORY

Syrup

## FORM

liquid

## ORIGIN

Spelt

## DEMINERALISATION

none

## DESCRIPTION

Liquid spelt syrup, obtained by the hydrolysis of spelt flour using natural enzymes (GMO free). It is a light brown colour, with a spelt flavour and it is sweet.

## LABELLING

Non refined spelt syrup, spelt extract.

## USES

Biscuits, dairy and plant-based products (drinks, yoghurts, desserts, etc.), cereal-based products (bars and breakfast foods), confectionery, bakery, snacks, saccharose and honey substitutes for consumers, etc. UHT or heat treatment recommended if product is diluted (e.g. as in plant-based drinks).

## FUNCTIONALITIES

Viscosité/enrobage/ croquant/ goût céréale/ couleur/ bases pour boissons, yaourts, desserts et glaces végétales.

## CERTIFICATIONS

- Kosher, Halal

## ALLERGENS

- Regulations concerned: 2011/1169/EC
- Gluten

## CONTAMINANTS

- Regulation concerned : 2023/915/EC

## STORAGE\*

- 120 days in drum at <12°C (Minimum 30 days remaining at delivery)
- 120 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\*

- 280kg
- 1400kg

## CUSTOM CODE\*

- 1702 3090

- \* These markings are printed on the product labeling

## ANALYSIS

Brix	76±2
Equivalent dextrose (D.E.)	38

NUTRITIONAL INFORMATION/100G AT 76 BRIX	
<b>Energy (kCal)</b>	<b>307</b>
<b>Energy (kJ)</b>	<b>1283</b>
<b>Lipids g</b>	<b>1.2</b>
of which saturates	0.2
<b>Total carbohydrates g/100g</b>	<b>71</b>
of which total sugars	38.5
of which carbohydrates >DP2	32.5
<b>Proteins g</b>	<b>3</b>
<b>Salt g</b>	<b>0.03</b>

	ON DRY MATTER	AT 76 BRIX
<b>Total sugars</b>	<b>51</b>	<b>38.5</b>
of which glucose	2	1.5
of which maltose	49	37

pH	4.5 - 6.5
Water activity	0.82
Viscosity at 25 °C (mPa.s) at 76 brix	14000
Colouring (EBC solution 10%)	4.8

## MINERALS (PPM)

Potassium	1710
Iron	1.3
Calcium	65
Magnesium	330
Phosphorus	1550

## 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.