

FORM

liquid

CATEGORY

Syrup

ORIGIN

Spelt

DEMINERALISATION

none



Colour

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.

FUNCTIONALITIES

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

* 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 | 76±2 |
| Equivalent dextrose (D.E.) | 38 |

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

| | ON DRY MATTER | AT 76 BRIX |
|---------------------|---------------|-------------|
| Total sugars | 51 | 38.5 |
| 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 |

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ALLERGENS

PRESENCE (Y/N/VALUE) TRACES (Y/N/VALUE)

| | | |
|--|---|---|
| Cereals containing gluten and products thereof | Y | Y |
| Gluten | Y | Y |
| 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*

- 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