

Natdry-rice 32*



Colour

CATEGORY

Dehydrated syrup

FORM

dehydrated

ORIGIN

Rice

DEMINERALISATION

none

DESCRIPTION

Dehydrated rice syrup, obtained by the hydrolysis of rice flour using natural enzymes (GMO free), then dried by atomisation. Light yellow coloured powder with a rice and lightly sweet flavour, and provides viscosity once diluted.

LABELLING

Dehydrated non refined rice syrup, dehydrated rice extract.

USES

Biscuits, dairy and plant-based products (drinks, yoghurts, desserts, etc.), ice creams, cereal based products (bars and breakfast foods, breakfast foods), dehydrated soups, pharmacy, cosmetics, etc. UHT or heat treatment recommended if product is diluted (e.g. as in plant-based drinks).

FUNCTIONALITIES

Bulking agent/ cereal flavour/ crispness.

CERTIFICATIONS

- Kosher, Halal

ALLERGENS

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

CONTAMINANTS

- Regulation concerned : 2023/915/EC

STORAGE*

- 720 days in bag at <25°C (Minimum 90 days remaining at delivery)

PACKAGING*

- 25kg

CUSTOM CODE*

- 1702 3090

- * These markings are printed on the product labeling

ANALYSIS

Dry matter	96
Equivalent dextrose (D.E.)	32±4

NUTRITIONAL INFORMATION/100G AT 96 % DM	
Energy (kCal)	373
Energy (kJ)	1559
Lipids g	0.2
of which saturates	<0.1
Total carbohydrates g/100g	92
of which total sugars	18.0
of which carbohydrates >DP2	74
Proteins g	0.6
Salt g	0.13

	ON DRY MATTER	AT 96 % DM
Total sugars	19	18.0
of which glucose	7	6.7
of which maltose	12	11.5

pH	4.0 - 6.0
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MINERALS (PPM)

Potassium	1440
Iron	1
Calcium	60
Magnesium	360
Phosphorus	960

MICROBIOLOGY

Mesophilic bacteria /g	<5000
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.