

# Natudry-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), baby food, dehydrated soups, pharmacy, cosmetics, etc.

## 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	
<b>Energy (kCal)</b>	<b>373</b>
<b>Energy (kJ)</b>	<b>1559</b>
<b>Lipids g</b>	<b>0.2</b>
of which saturates	<0.1
<b>Total carbohydrates g/100g</b>	<b>92</b>
of which total sugars	18.0
of which carbohydrates >DP2	74
<b>Proteins g</b>	<b>0.6</b>
<b>Salt g</b>	<b>0.13</b>

	ON DRY MATTER	AT 96 % DM
<b>Total sugars</b>	<b>19</b>	<b>18.0</b>
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.