

Sipa-BarleyMalt 48*



Colour

CATEGORY

Syrup

FORM

liquid

ORIGIN

Barley malt

DEMINERALISATION

none

DESCRIPTION

Liquid organic malted barley syrup, obtained by the hydrolysis of malted barley flour using natural enzymes (GMO free). Dark brown colour, flavour of malt and lightly sweet.

LABELLING

Non refined barley malt syrup, barley malt 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

Sweetener/ natural colour/ cereal flavour.

CERTIFICATIONS

- EU 848/2018: organically grown products - Certisys BE-BIO-01*
- Kosher, Halal

ALLERGENS

- Regulations concerned: 2011/1169/EC
- Gluten presence

CONTAMINANTS

- Regulation concerned : 2023/915/EC

STORAGE*

- 300 days in pail at <25°C (Minimum 90 days remaining at delivery)
- 390 days in drum at <25°C (Minimum 90 days remaining at delivery)
- 300 days in container at <25°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

CERTISYS BE-BIO-01*

- * These markings are printed on the product labeling

ANALYSIS

| | |
|----------------------------|------|
| Brix | 80±2 |
| Equivalent dextrose (D.E.) | 48 |

| NUTRITIONAL INFORMATION/100G AT 80 BRIX | |
|---|-------------|
| Energy (kCal) | 314 |
| Energy (kJ) | 1313 |
| Lipids g | 0.2 |
| of which saturates | <0.1 |
| Total carbohydrates g/100g | 73.5 |
| of which total sugars | 41.5 |
| of which carbohydrates >DP2 | 32 |
| Proteins g | 4.4 |
| Salt g | 0.13 |

| | ON DRY MATTER | AT 80 BRIX |
|---------------------|---------------|-------------|
| Total sugars | 51.5 | 41.5 |
| of which fructose | 3 | 2.5 |
| of which glucose | 11 | 9 |
| of which maltose | 36 | 29 |
| of which sucrose | 1.5 | 1 |

| | |
|---------------------------------------|-----------|
| pH | 4.0 - 6.0 |
| Water activity | 0.73 |
| Viscosity at 25 °C (mPa.s) at 80 brix | 16500 |

MINERALS (PPM)

| | |
|------------|------|
| Potassium | 3600 |
| Iron | 5 |
| Calcium | 100 |
| Magnesium | 560 |
| Phosphorus | 2400 |

MICROBIOLOGY

| | |
|-----------------------------|--------|
| Mesophilic bacteria /g | <10000 |
| Moulds /g | <500 |
| Yeasts /g | <500 |
| E.Coli /g | <10 |
| Staphylococcus aureus /g | <10 |
| Bacillus cereus /g | <500 |
| Salmonella /25g | None |
| Listeria monocytogenes /25g | None |



These indicative analytical values reflect the actual position of our knowledge and do not constitute any guarantee.