

**FORM**

liquid

**CATEGORY**

Syrup

**ORIGIN**

Barley malt

**DEMINERALISATION**

none



Colour

**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.

\* 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: 21/12/2023

**ANALYSIS**

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

**NUTRITIONAL INFORMATION/100G AT 80 BRIX**

<b>Energy (kCal)</b>	<b>314</b>
<b>Energy (kJ)</b>	<b>1313</b>
<b>Lipids g</b>	<b>0.2</b>
of which saturates	<0.1
<b>Total carbohydrates g/100g</b>	<b>73.5</b>
of which total sugars	41.5
of which carbohydrates >DP2	32
<b>Proteins g</b>	<b>4.4</b>
<b>Salt g</b>	<b>0.13</b>

	<b>ON DRY MATTER</b>	<b>AT 80 BRIX</b>
<b>Total sugars</b>	<b>51.5</b>	<b>41.5</b>
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

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## ALLERGENS

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

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

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

## 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