

# 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. UHT or heat treatment recommended if product is diluted (e.g. as in plant-based drinks).

## 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	
<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>

	ON DRY MATTER	AT 80 BRIX
<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



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