

Sipa-MaizeMalt 44*



Colour

CATEGORY

Syrup

FORM

liquid

ORIGIN

Corn / Barley malt

DEMINERALISATION

none

DESCRIPTION

Liquid organic maize and malted barley syrup, obtained by the hydrolysis of maize and malted barley flours using natural enzymes (GMO free). Golden yellow-brown color, light maize and malt sweet taste.

LABELLING

Non refined corn & barley malt syrup, corn & 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
- May contain traces of mustard, soy and lupine
- 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.)	44
NUTRITIONAL INFORMATION/100G AT 80 BRIX	
Energy (kCal)	320
Energy (kJ)	1338
Lipids g	0.8
of which saturates	<0.1
Total carbohydrates g/100g	77
of which total sugars	40
of which carbohydrates >DP2	37.0
Proteins g	1.3
Salt g	0.18

	ON DRY MATTER	AT 80 BRIX
Total sugars	50	40
of which fructose	1	0.5
of which glucose	6	5
of which maltose	42	34
of which sucrose	1	0.5

pH	4.0 - 6.0
Water activity	0.73
Viscosity at 25 °C (mPa.s) at 80 brix	18000

MINERALS (PPM)

Potassium	3800
Iron	4
Calcium	66
Magnesium	425
Phosphorus	2700

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.