Sipa-Oat 17-71 brix*

Colour

CATEGORY
Base for plant-based products

FORM
liquid

ORIGIN
Oat

DEMINERALISATION
none

DESCRIPTION

Organic liquid oat base , obtained by the hydrolysis of oat flour using natural enzymes (GMO free). It is a dark orange colour, with an oat flavour.

LABELLING

Oat (%).

USES

Plant-based products (drinks, yoghurts, desserts, ice cream etc.). Caution: residual enzymatic activity is possible.

FUNCTIONALITIES

Base for plant-based products: drinks, yoghurts, desserts, ice-creams, ...

CERTIFICATIONS

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

ALLERGENS

- Regulations concerned: 2011/1169/EC
- Gluten

CONTAMINANTS

- Regulation concerned : 2023/915/EC

STORAGE*

- 120 days in CO2 inerted container at <12°C (Minimum 30 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*

- 1300kg

CUSTOM CODE*

- 1702 3090

CERTISYS BE-BIO-01*

- * These markings are printed on the product labeling

ANALYSIS

Brix	71±2
Equivalent dextrose (D.E.)	18

NUTRITIONAL INFORMATION/100G AT 71 BRIX	
Energy (kCal)	**310**
Energy (kJ)	**1296**
Lipids g	**5.5**
of which saturates	0.9
Total carbohydrates g/100g	**63**
of which total sugars	6
of which carbohydrates >DP2	57
Proteins g	**2.1**
Salt g	**0.03**

	ON DRY MATTER	AT 71 BRIX
Total sugars	**8.5**	**6**
of which glucose	1	0.7
of which maltose	6.9	4.9
of which sucrose	0.6	0.4

pH	4.5 - 6.5
Water activity	0.9
Viscosity at 25 Č (mPa.s) at 71 brix	8500

MINERALS (PPM)

Potassium	2300
Iron	1
Calcium	40
Magnesium	350
Phosphorus	1600

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

sipal®