

Sipa-Oat 35*



CATEGORY

Syrup

FORM

liquid

ORIGIN

Oat

DEMINERALISATION

none

DESCRIPTION

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

LABELLING

Non refined oat syrup, oat extract.

USES

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

FUNCTIONALITIES

Viscosity/ coating/ crispness/ cereal flavour/ colour/drink base/ desserts and plant-based ice cream/ colour ...

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*

- 120 days in 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*

- 25kg
- 1350kg

CUSTOM CODE*

- 1702 3090

CERTISYS BE-BIO-01*

- * These markings are printed on the product labeling

ANALYSIS

Brix	75±2
Equivalent dextrose (D.E.)	38
NUTRITIONAL INFORMATION/100G AT 75 BRIX	
Energy (kCal)	316
Energy (kJ)	1321
Lipids g	4
of which saturates	1.1
Total carbohydrates g/100g	67.5
of which total sugars	32
of which carbohydrates >DP2	35.5
Proteins g	2.5
Salt g	0.13

	ON DRY MATTER	AT 75 BRIX
Total sugars	43	32
of which glucose	2	1.5
of which maltose	40	30
of which sucrose	1	0.5

pH	4.5 - 6.5
Water activity	0.84
Viscosity at 25 °C (mPa.s) at 75 brix	6000

MINERALS (PPM)

Potassium	2530
Iron	1
Calcium	40
Magnesium	240
Phosphorus	1310

MICROBIOLOGY

Mesophilic bacteria /g	<10000
Moulds /g	<150
Yeasts /g	<300
E.Coli /g	<10
Staphylococcus aureus /g	<10
Bacillus cereus /g	<100
Salmonella /25g	None
Listeria monocytogenes /25g	None



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