# Sipa-Oat 35-75 bx\*



### FORM

liquid

# CATEGORY

Base for plant-based products

### 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 and it is slightly sweet.

## 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, ...

\* 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: 08/11/2023

## ANALYSIS

Colour

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
		45.65

μμ	4.5 - 0.5
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

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# ALLERGENS

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

	Y	Y
iten	Y	Y
ustaceans and products thereof	Ν	Ν
gs and products thereof	Ν	Ν
h and products thereof	Ν	Ν
anuts and products thereof	Ν	Ν
ybeans and products thereof	Ν	Ν
	Ν	Ν
ts and products thereof	Ν	Ν
lery and products thereof	Ν	Ν
stard and products thereof	Ν	Ν
same seeds and products thereof	Ν	Ν
lfur dioxide > 10 ppm	Ν	Ν
pin and products thereof	Ν	Ν
lluscs and products thereof	Ν	Ν
	reals containing gluten and products ereof uten ustaceans and products thereof gs and products thereof h and products thereof anuts and products thereof ybeans and products thereof (including tose) ts and products thereof (including tose) ts and products thereof lery and products thereof estard and products thereof asame seeds and products thereof lfur dioxide > 10 ppm pin and products thereof	PrecedeYutenYustaceans and products thereofNgs and products thereofNh and products thereofNanuts and products thereofNybeans and products thereofNk and products thereof (including tose)Nts and products thereofNlery and products thereofNsame seeds and products thereofNistard and products thereof

## CERTIFICATIONS

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

### 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\*

- 25kg1350kg
  - CUSTOM CODE\*
- 1702 3090