

# Sipa-Pioca 69\*



Colour

## CATEGORY

Syrup

## FORM

liquid

## ORIGIN

Manioc

## DEMINERALISATION

none

## DESCRIPTION

Liquid organic manioc syrup, obtained by the hydrolysis of manioc starch using natural enzymes (GMO free). It is transparent, lightly golden and has a neutral, sweet flavour. There is a risk of crystallization at a temperature below 10°C.

## LABELLING

Non refined manioc syrup, non refined tapioca syrup, tapioca extract.

## USES

Biscuits, dairy and plant-based products (drinks, yoghurts, desserts, etc.), ice creams, cereal-based products (bars and breakfast foods), confectionery, sauces, fruit-based preparations, bakery, snacks, saccharose and honey substitutes for consumers, pharmacy, cosmetics, etc. UHT or heat treatment recommended if product is diluted (e.g. as in plant-based drinks).

## FUNCTIONALITIES

Sweetener.

## CERTIFICATIONS

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

## ALLERGENS

- Regulations concerned: 2011/1169/EC
- Gluten <20 ppm

## CONTAMINANTS

- Regulation concerned : 2023/915/EC

## STORAGE\*

- 390 days in pail between 10°C and 25°C (Minimum 180 days remaining at delivery)
- 390 days in drum between 10°C and 25°C (Minimum 180 days remaining at delivery)
- 390 days in container between 10°C and 25°C (Minimum 180 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.)	69
NUTRITIONAL INFORMATION/100G AT 80 BRIX	
<b>Energy (kCal)</b>	<b>315</b>
<b>Energy (kJ)</b>	<b>1340</b>
<b>Lipids g</b>	<b>0.1</b>
of which saturates	<0.1
<b>Total carbohydrates g/100g</b>	<b>78.5</b>
of which total sugars	63
of which carbohydrates >DP2	15.5
<b>Proteins g</b>	<b>0.1</b>
<b>Salt g</b>	<b>0.10</b>

	ON DRY MATTER	AT 80 BRIX
<b>Total sugars</b>	<b>79</b>	<b>63</b>
of which glucose	35.0	28
of which maltose	44.0	35

pH	4.5 - 6.0
Water activity	0.69
Viscosity at 25 °C (mPa.s) at 80 brix	6000
Colouring (EBC solution 10%)	2

## MINERALS (PPM)

Potassium	250
Iron	3
Calcium	130
Magnesium	40
Phosphorus	50

## MICROBIOLOGY

Mesophilic bacteria /g	<2000
Moulds /g	<100
Yeasts /g	<200
E.Coli /g	<10
Staphylococcus aureus /g	<10
Bacillus cereus /g	<10
Salmonella /25g	None
Listeria monocytogenes /25g	None



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