

**FORM**

liquid

**CATEGORY**

Syrup

**ORIGIN**

Manioc

**DEMINERALISATION**

none



Colour

**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.

**FUNCTIONALITIES**

Sweetener.

\* 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: 15/08/2023

**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

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**ALLERGENS****PRESENCE (Y/N/VALUE) TRACES (Y/N/VALUE)**

Cereals containing gluten and products thereof	N	N
Gluten	N	<20 ppm
Crustaceans and products thereof	N	N
Eggs and products thereof	N	N
Fish and products thereof	N	N
Peanuts and products thereof	N	N
Soybeans and products thereof	N	N
Milk and products thereof (including lactose)	N	N
Nuts and products thereof	N	N
Celery and products thereof	N	N
Mustard and products thereof	N	N
Sesame seeds and products thereof	N	N
Sulfur dioxide > 10 ppm	N	N
Lupin and products thereof	N	N
Molluscs and products thereof	N	N

**CERTIFICATIONS**

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

**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