Sipa-Rice 35-80 bx*

Colour

CATEGORY	FORM
Syrup	liquid

ORIGIN	DEMINERALISATION
Rice	none

DESCRIPTION

Organic liquid rice syrup, obtained by the hydrolysis of rice flour using natural enzymes (GMO free).It is slightly cloudy, has a pale golden yellow to deep golden yellow colour and has a rice and slightly sweet flavour.

LABELLING

Non refined rice syrup, rice extract.

USES

Dairy and plant-based products (drinks, yoghurts, desserts, etc.), biscuits, ice creams, cereal-based products (bars and breakfast foods), sauces, baby food, etc.

FUNCTIONALITIES

Cereal flavour/ bulking agent/ coating/ crispness.

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*

- 270 days in pail at <12˚C (Minimum 90 days remaining at delivery)
- 270 days in drum at <12˚C (Minimum 90 days remaining at delivery)
- 270 days in container at <12˚C (Minimum 90 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.)	35

NUTRITIONAL INFORMATION/100G AT 80 BRIX	
Energy (kCal)	**312**
Energy (kJ)	**1304**
Lipids g	**0.3**
of which saturates	<0.1
Total carbohydrates g/100g	**77**
of which total sugars	27
of which carbohydrates >DP2	50
Proteins g	**0.5**
Salt g	**0.10**

	ON DRY MATTER	AT 80 BRIX
Total sugars	**34**	**27**
of which glucose	5	4
of which maltose	29	23

pH	4.5 - 6.5
Water activity	0.78
Viscosity at 25 Č (mPa.s) at 80 brix	22000
Colouring (EBC solution 10%)	1

MINERALS (PPM)

Potassium	840
Iron	1
Calcium	40
Magnesium	210
Phosphorus	640

MICROBIOLOGY

Mesophilic bacteria /g	<5000
Moulds /g	<100
Yeasts /g	<200
E.Coli /g	<10
Staphylococcus aureus /g	<10
Bacillus cereus /g	<100
Salmonella /25g	None
Listeria monocytogenes /25g	None

sipal®