# Sipa-Rice 35-80 bx\*



1

#### FORM

liquid

CATEGORY

Syrup

### ORIGIN

Rice

# DEMINERALISATION

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, etc.

# **FUNCTIONALITIES**

Cereal flavour/ bulking agent/ coating/ crispness.

\* 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: 14/08/2023

# ANALYSIS

Colour

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
рН		4.5 - 6.5
Water activity		0.78
Viscosity at 25 $^\circ$ (mPa.s) at 80 brix		22000

# MINERALS (PPM)

Colouring (EBC solution 10%)

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

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1	No. of Concession, Name

Colour

# **ALLERGENS**

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

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

# CERTIFICATIONS

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

# CONTAMINANTS

Regulation concerned : 2023/915/EC

#### STORAGE\*

- 270 days in pail at <12°C (Minimum 90 days remaining at delivery)</li>
  270 days in drum at <12°C (Minimum 90 days remaining at delivery)</li>
- 270 days in container at  $<12^{\circ}$ 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