

Sipa-Rice 62*



Colour

CATEGORY

Syrup

FORM

liquid

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 sweet flavour.

LABELLING

Non refined rice syrup, rice 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, baby food, bakery, snacks, saccharose and honey substitutes for consumers, pharmacy, cosmetics, etc.

FUNCTIONALITIES

Sweetener/ cereal flavour.

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 at <25°C (Minimum 90 days remaining at delivery)
- 390 days in drum at <25°C (Minimum 90 days remaining at delivery)
- 390 days in container at <25°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.) | 62 |

| NUTRITIONAL INFORMATION/100G AT 80 BRIX | |
|---|-------------|
| Energy (kCal) | 311 |
| Energy (kJ) | 1300 |
| Lipids g | 0.2 |
| of which saturates | <0.1 |
| Total carbohydrates g/100g | 77 |
| of which total sugars | 54.0 |
| of which carbohydrates >DP2 | 23.0 |
| Proteins g | 0.5 |
| Salt g | 0.10 |

| | ON DRY MATTER | AT 80 BRIX |
|---------------------|---------------|-------------|
| Total sugars | 67 | 54.0 |
| of which glucose | 29 | 23.5 |
| of which maltose | 38 | 30.5 |

| | |
|---------------------------------------|-----------|
| pH | 4.0 - 6.0 |
| Water activity | 0.7 |
| Viscosity at 25 °C (mPa.s) at 80 brix | 10000 |
| Colouring (EBC solution 10%) | 2 |

MINERALS (PPM)

| | |
|------------|-----|
| Potassium | 840 |
| Iron | 1 |
| Calcium | 50 |
| Magnesium | 300 |
| Phosphorus | 800 |

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.