

Sipa-Spelt 35*



Colour

CATEGORY

Syrup

FORM

liquid

ORIGIN

Spelt

DEMINERALISATION

none

DESCRIPTION

Liquid organic spelt syrup, obtained by the hydrolysis of spelt flour using natural enzymes (GMO free). It is a light brown colour, with a spelt flavour and it is sweet.

LABELLING

Non refined spelt syrup, spelt extract .

USES

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

FUNCTIONALITIES

Sweetener/ cereal flavour.

CERTIFICATIONS

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

ALLERGENS

- Regulations concerned: 2011/1169/EC
- Gluten

CONTAMINANTS

- Regulation concerned : 2023/915/EC

STORAGE*

- 120 days in drum at <12°C (Minimum 30 days remaining at delivery)
- 120 days in container at <12°C (Minimum 30 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*

- 280kg
- 1400kg

CUSTOM CODE*

- 1702 3090

CERTISYS BE-BIO-01*

- * These markings are printed on the product labeling

ANALYSIS

Brix	76±2
Equivalent dextrose (D.E.)	38

NUTRITIONAL INFORMATION/100G AT 76 BRIX	
Energy (kCal)	307
Energy (kJ)	1283
Lipids g	1.2
of which saturates	0.2
Total carbohydrates g/100g	71
of which total sugars	38.5
of which carbohydrates >DP2	32.5
Proteins g	3
Salt g	0.03

	ON DRY MATTER	AT 76 BRIX
Total sugars	51	38.5
of which glucose	2	1.5
of which maltose	49	37

pH	4.5 - 6.5
Water activity	0.82
Viscosity at 25 °C (mPa.s) at 76 brix	14000
Colouring (EBC solution 10%)	4.8

MINERALS (PPM)

Potassium	1710
Iron	1.3
Calcium	65
Magnesium	330
Phosphorus	1550

MICROBIOLOGY

Mesophilic bacteria /g	<10000
Moulds /g	<150
Yeasts /g	<300
E.Coli /g	<10
Staphylococcus aureus /g	<10
Bacillus cereus /g	<100
Salmonella /25g	None
Listeria monocytogenes /25g	None



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