

Sipa-Spelt 35-76 bx*



Colour

CATEGORY

Base for plant-based products

FORM

liquid

ORIGIN

Spelt

DEMINERALISATION

none

DESCRIPTION

Liquid organic spelt base, 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

Spelt (%)

USES

Plant-based products (drinks, yoghurts, desserts, ice creams, etc.)

FUNCTIONALITIES

Base for plant-based products: drinks, yoghurts, desserts, ice-creams, ...

CERTIFICATIONS

ALLERGENS

- Regulations concerned: 2011/1169/EC

CONTAMINANTS

- Regulation concerned : 2023/915/EC

STORAGE*

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*

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.