

# Sipa-Spelt 58\*



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.

## FUNCTIONALITIES

Sweetener / cereal flavour.

## CERTIFICATIONS

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

## ALLERGENS

- Regulations concerned: 2011/1169/EC
- May contain traces of mustard, soy and lupine
- Gluten presence

## 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.) | 58   |

| NUTRITIONAL INFORMATION/100G AT 80 BRIX |             |
|---|-------------|
| <b>Energy (kCal)</b>                    | <b>314</b>  |
| <b>Energy (kJ)</b>                      | <b>1313</b> |
| <b>Lipids g</b>                         | <b>0.2</b>  |
| of which saturates                      | <0,1        |
| <b>Total carbohydrates g/100g</b>       | <b>74.5</b> |
| of which total sugars                   | 55          |
| of which carbohydrates >DP2             | 19.5        |
| <b>Proteins g</b>                       | <b>3.6</b>  |
| <b>Salt g</b>                           | <b>0.15</b> |

|                     | ON DRY MATTER | AT 80 BRIX |
|---------------------|---------------|------------|
| <b>Total sugars</b> | <b>69</b>     | <b>55</b>  |
| of which glucose    | 25            | 20         |
| of which maltose    | 44            | 35         |

|                                       |           |
|---------------------------------------|-----------|
| pH                                    | 4.0 - 6.0 |
| Water activity                        | 0.71      |
| Viscosity at 25 °C (mPa.s) at 80 brix | 18000     |
| Colouring (EBC solution 10%)          | 5         |

## MINERALS (PPM)

|            |      |
|------------|------|
| Potassium  | 4470 |
| Iron       | 4    |
| Calcium    | 60   |
| Magnesium  | 720  |
| Phosphorus | 3100 |

## 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.