

Sipa-Wheat 30*



Colour

CATEGORY

Syrup

FORM

liquid

ORIGIN

Wheat

DEMINERALISATION

none

DESCRIPTION

Liquid organic wheat syrup, obtained by the hydrolysis of wheat starch using natural enzymes (GMO free), It is transparent has a neutral, lightly sweet flavour. It is viscous because of its sizeable higher sugar content.

LABELLING

Non refined wheat syrup, wheat extract.

USES

Biscuits, ice creams, cereal-based products (bars and breakfast foods), confectionery, sauces, baby food, etc.

FUNCTIONALITIES

Bulking agent/coating/crispness.

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*

- 270 days in pail at <12°C (Minimum 90 days remaining at delivery)
- 360 days in drum at <12°C (Minimum 90 days remaining at delivery)
- 270 days in container at <12°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.)	30

NUTRITIONAL INFORMATION/100G AT 80 BRUX	
Energy (kCal)	315
Energy (kJ)	1317
Lipids g	0.3
of which saturates	<0.1
Total carbohydrates g/100g	78
of which total sugars	15
of which carbohydrates >DP2	63
Proteins g	<0.1
Salt g	0.10

	ON DRY MATTER	AT 80 BRUX
Total sugars	19	15
of which glucose	3.5	2.5
of which maltose	15.5	12.5

pH	4.0 - 6.0
Water activity	0.82
Viscosity at 25 °C (mPa.s) at 80 brix	29000
Colouring (EBC solution 10%)	0.3

MINERALS (PPM)

Potassium	110
Iron	3
Calcium	80
Magnesium	50
Phosphorus	300

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.