

Sipa-Wheat 46*



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 rich in maltose. It is transparent and has a neutral light sweet flavour.

LABELLING

Non refined wheat syrup, wheat extract.

USES

Biscuits, ice creams, cereal-based products (bars and breakfast foods), confectionery, sauces, fruit-based preparations, bakery, snacks, etc. UHT or heat treatment recommended if product is diluted (e.g. as in plant-based drinks).

FUNCTIONALITIES

Sweeteners/ bulking agent/ coating.

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 180 days remaining at delivery)
- 390 days in drum at <25°C (Minimum 180 days remaining at delivery)
- 390 days in container at <25°C (Minimum 180 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.)	46

NUTRITIONAL INFORMATION/100G AT 80 BRIX	
Energy (kCal)	315
Energy (kJ)	1317
Lipids g	0.3
of which saturates	<0.1
Total carbohydrates g/100g	78
of which total sugars	46.5
of which carbohydrates >DP2	31.5
Proteins g	0.1
Salt g	0.10

	ON DRY MATTER	AT 80 BRIX
Total sugars	58	46.5
of which glucose	6.0	5
of which maltose	52.0	41.5

pH	4.0 - 6.0
Water activity	0.74
Viscosity at 25 °C (mPa.s) at 80 brix	9600
Colouring (EBC solution 10%)	0.4

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.