

# Sipa-Wheat 69\*



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 and has a neutral and sweet flavour. There is a risk of crystallization at a temperature below 10°C.

## LABELLING

Non refined wheat syrup, wheat extract.

## USES

Biscuits, dairy and plant-based products (drinks, yoghurts, desserts, etc.), ice creams, cereal-based products (bars and breakfast foods), confectionery, sauces, fruit-based preparations, baby food, bakery, snacks, saccharose and honey substitutes for consumers, pharmacy, cosmetics, etc.

## FUNCTIONALITIES

Sweetener.

## 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 between 10°C and 25°C (Minimum 180 days remaining at delivery)
- 390 days in drum between 10°C and 25°C (Minimum 180 days remaining at delivery)
- 390 days in container between 10°C and 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.)	69
<b>NUTRITIONAL INFORMATION/100G AT 80 BRIX</b>	
<b>Energy (kCal)</b>	<b>315</b>
<b>Energy (kJ)</b>	<b>1317</b>
<b>Lipids g</b>	<b>0.3</b>
of which saturates	<0.1
<b>Total carbohydrates g/100g</b>	<b>78</b>
of which total sugars	63
of which carbohydrates >DP2	15.0
<b>Proteins g</b>	<b>&lt;0.1</b>
<b>Salt g</b>	<b>0.10</b>

	ON DRY MATTER	AT 80 BRIX
<b>Total sugars</b>	<b>79</b>	<b>63</b>
of which glucose	35.0	28
of which maltose	44.0	35

pH	4.0 - 6.0
Water activity	0.69
Viscosity at 25 °C (mPa.s) at 80 brix	6000
Colouring (EBC solution 10%)	0.8

## 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.