

Sipa-Wheat F9,5*



Colour

CATEGORY

Syrup

FORM

liquid

ORIGIN

Wheat

DEMINERALISATION

none

DESCRIPTION

Liquid organic wheat syrup, contains 9.5% fructose, obtained by the hydrolysis of wheat starch using natural enzymes (GMO free), followed by isomerisation so as to transform part of the glucose into fructose. It is transparent and has a neutral and sweet flavour, with a sweetness close to that of saccharose.

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
- 290kg
- 1400kg

CUSTOM CODE*

- 1702 3090

CERTISYS BE-BIO-01*

- * These markings are printed on the product labeling

ANALYSIS

Brix	78±2
Equivalent dextrose (D.E.)	74

NUTRITIONAL INFORMATION/100G AT 78 BRIX	
Energy (kCal)	305
Energy (kJ)	1275
Lipids g	0.1
of which saturates	<0.1
Total carbohydrates g/100g	76
of which total sugars	61
of which carbohydrates >DP2	15
Proteins g	<0.1
Salt g	0.10

	ON DRY MATTER	AT 78 BRIX
Total sugars	78.5	61
of which fructose	9.5	7.5
of which glucose	35	27
of which maltose	34	26.5

pH	4.0 - 6.0
Water activity	0.69
Viscosity at 25 °C (mPa.s) at 78 brix	3200
Colouring (EBC solution 10%)	1

MINERALS (PPM)

Potassium	90
Iron	2
Calcium	70
Magnesium	40
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.