



Colour

Rice syrup

Demineralisation

None

Description

Liquid rice syrup, obtained by the hydrolysis of rice flour using natural enzymes (GMO free). It is transparent, lightly golden and has a rice flavour.

Uses

Dairy and vegetable products (drinks, yoghurts, etc.), biscuits, cereal-based products (bars and breakfast foods), sauces, baby food, etc.

Functionalities

Viscosity, coating, crispness, cereal flavour, drink concentrates for vegetable drinks, desserts and ice cream, ...

Certifications

- Kosher

Allergens

- Regulations concerned : 2003/89/EC, 2006/142/EC
- Gluten: <20 ppm
- Others: none

Storage*

- 270 days in drum at <12°C
- 270 days in container at <12°C

Analysis

Dry matter (%)	80
Dextrose equivalent (DE)	35
Proteins g/100g	0.50
Lipids g/100g	0.30
Total sugars (on dry matter) g/100g	96
Fructose	0
Glucose	5
Maltose	29
Higher sugars	62
pH	4.5 - 6.5
Water activity	0.78
Viscosity at 25°C (mPa.s)	35400
Colouring (EBC solution 10%)	1
Diastatic index	<1
Energy (Kcal/100g)	312
Minerals (ppm)	
Sodium	360
Potassium	840
Iron	1
Calcium	40
Magnesium	210
Phosphorus	640
Cadmium	<0.10
Lead	<0.20
Mercury	<0.03

Microbiology

Mesophilic bacteria /g	<5000
Moulds /g	<100
Yeasts /g	<200
E.Coli /g	<10
Enterobacteriaceae /g 30°C	<10
Staphylococcus aureus /g	<10
Bacillus cereus /g	<100
Clostridium perfringens /g	<1
Salmonella /25g	<1
Listeria monocytogenes /25g	<1

Packaging*

- Bulk
- 1400 kg
- 295 kg



Custom code

- 1702 3090

- * These markings are printed on the product labelling

These indicative analytical values reflect the actual position of our knowledge and do not constitute any guarantee.