



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 and sweet flavour.

### Uses

Biscuits, dairy and vegetable products (drinks, yoghurts, desserts, etc.), ice cream, 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

Sweeteners, cereal flavour, coating,...

## Certifications

- Kosher

## Allergens

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

## Storage\*

- 390 days in drum at <25°C
- 390 days in container at <25°C

## Analysis

Dry matter (%)	80
Dextrose equivalent (DE)	62
Proteins g/100g	0.50
Lipids g/100g	0.20
<b>Total sugars (on dry matter) g/100g</b>	<b>96</b>
Fructose	0
Glucose	29
Maltose	38
Higher sugars	29
pH	4.0 - 6.0
Water activity	0.70
Viscosity at 25°C (mPa.s)	17000
Colouring (EBC solution 10%)	2
Diastatic index	<1
Energy (Kcal/100g)	312
<b>Minerals (ppm)</b>	
Sodium	440
Potassium	840
Iron	1
Calcium	50
Magnesium	300
Phosphorus	800
Cadmium	<0.10
Lead	<0.20
Mercury	<0.03

## Microbiology

Mesophilic bacteria /g	<2000
Moulds /g	<100
Yeasts /g	<200
E.Coli /g	<10
Enterobacteriaceae /g 30°C	<10
Staphylococcus aureus /g	<10
Bacillus cereus /g	<10
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

