



Colour

Oat syrup

Demineralisation

None

Description

Liquid oat syrup, obtained by the hydrolysis of oat flour using natural enzymes (GMO free). It is a dark orange colour, with a oat flavour and it is slightly sweet.

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 concentrate, desserts and vegetable ice cream, colour ...

Certifications

- Kosher

Allergens

- Regulations concerned : 2003/89/EC, 2006/142/EC
- Gluten: presence
- Others: none

Storage*

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

Analysis

Dry matter (%)	80
Dextrose equivalent (DE)	38
Proteins g/100g	3.40
Lipids g/100g	2.80
Total sugars (on dry matter) g/100g	91
Glucose	3
Maltose	37
Higher sugars	50
Sucrose	1
pH	4.5-6.5
Water activity	0.80
Viscosity at 25°C (mPa.s)	23700
Colouring (EBC solution 10%)	/
Diastatic index	small activity
Energy (Kcal/100g)	330
Minerals (ppm)	
Sodium	540
Potassium	2700
Iron	1
Calcium	42
Magnesium	260
Phosphorus	1400
Cadmium	<0.10
Lead	<0.20
Mercury	<0.03

Microbiology

Mesophilic bacteria /g	<10000
Moulds /g	<150
Yeasts /g	<300
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.