

## FORM

Liquid

## CATEGORY

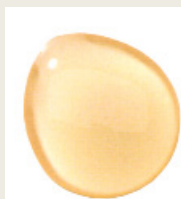
Syrup

## ORIGIN

Millet

## DEMINERALISATION

none



Colour

## DESCRIPTION

Liquid millet syrup obtained by the hydrolysis of millet flour using natural enzymes (GMO free). Yellow-beige colour with slightly sweet taste.

## LABELLING

Non-refined millet syrup, millet extract

## USES

Dairy and plant-based products (drinks, yoghurt, etc.), biscuits, cereal-based products (bars and breakfast foods), sauces, etc.

## FUNCTIONALITIES

\* These markings are printed on the product labeling

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

Last updated: 25/04/2025

## ANALYSIS

Brix	72±2
Equivalent dextrose (D.E.)	19

NUTRITIONAL INFORMATION/100G AT 72 BRIX	
<b>Energy (kCal)</b>	<b>286</b>
<b>Energy (kJ)</b>	<b>1214</b>
<b>Lipids g</b>	<b>1.2</b>
of which saturates	0.5
<b>Total carbohydrates g/100g</b>	<b>68</b>
of which total sugars	5.6
of which carbohydrates >DP2	64.4
<b>Proteins g</b>	<b>0.8</b>
<b>Salt g</b>	<b>0.04</b>

	ON DRY MATTER	AT 72 BRIX
<b>Total sugars</b>	<b>7.8</b>	<b>5.6</b>
of which glucose	0.9	0.6
of which maltose	6.2	4.5

pH	4,5 - 6,5
Water activity	0.91
Viscosity at 25°C (mPa.s) at 72 brix	8000

## MINERALS (PPM)

Potassium	170
Iron	0.08
Calcium	1.2
Magnesium	22
Phosphorus	91.4

## MICROBIOLOGY

Mesophilic bacteria /g	<10000
Moulds /g	<500
Yeasts /g	<500
E.Coli /g	<10
Staphylococcus aureus /g	<10
Bacillus cereus /g	<500
Salmonella /25g	None
Listeria monocytogenes /25g	None

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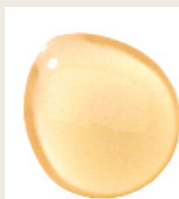
Syrup

## ORIGIN

Millet

## DEMINERALISATION

none



Colour

## USAGE RECOMMENDATIONS

UHT or heat treatment recommended if product is diluted (e.g. as in plant-based drinks).

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## ALLERGENS

## PRESENCE (Y/N/VALUE) TRACES (Y/N/VALUE)

Cereals containing gluten and products thereof	N	N
Gluten	N	<20 ppm
Crustaceans and products thereof	N	N
Eggs and products thereof	N	N
Fish and products thereof	N	N
Peanuts and products thereof	N	N
Soybeans and products thereof	N	N
Milk and products thereof (including lactose)	N	N
Nuts and products thereof	N	N
Celery and products thereof	N	N
Mustard and products thereof	N	N
Sesame seeds and products thereof	N	N
Sulfur dioxide > 10 ppm	N	N
Lupin and products thereof	N	N
Molluscs and products thereof	N	N

## CERTIFICATIONS

- Kosher, Halal

## CONTAMINANTS

- Regulations concerned: 2023/915/EC, 2005/396/EC

## STORAGE\*

- 120 days in CO2 inerted container at <12°C (Minimum 30 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\*

- 1300kg

## CUSTOM CODE\*

- 1702 3090