

## FORM

Liquid

## CATEGORY

Syrup

## ORIGIN

Oat

## DEMINERALISATION

none



Colour

## 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.

## LABELLING

Non refined oat syrup, oat extract.

## USES

Dairy and plant-based products (drinks, yoghurts, etc.), biscuits, cereal-based products (bars and breakfast foods), sauces, etc. Caution: residual enzymatic activity is possible.

## FUNCTIONALITIES

Viscosity/ coating/ crispness/ cereal flavour/ drink concentrate/ desserts and plant-based ice cream/ colour ...

\* 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: 22/04/2025

## ANALYSIS

Brix	71±2
Equivalent dextrose (D.E.)	18

NUTRITIONAL INFORMATION/100G AT 71 BRIX	
<b>Energy (kCal)</b>	<b>314</b>
<b>Energy (kJ)</b>	<b>1314</b>
<b>Lipids g</b>	<b>6</b>
of which saturates	1
<b>Total carbohydrates g/100g</b>	<b>62.5</b>
of which total sugars	5.6
of which carbohydrates >DP2	56.9
<b>Proteins g</b>	<b>2.6</b>
<b>Salt g</b>	<b>0.03</b>

	ON DRY MATTER	AT 71 BRIX
<b>Total sugars</b>	<b>7.9</b>	<b>5.6</b>
of which glucose	1	0.7
of which maltose	6	4.3
of which sucrose	0.9	0.6

pH	4.5 - 6.5
Water activity	0.91
Viscosity at 25 °C (mPa.s) at 71 brix	9000

## MINERALS (PPM)

Potassium	2600
Iron	1
Calcium	20
Magnesium	190
Phosphorus	1300

## 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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## 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	Y	Y
Gluten	Y	Y
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

## CONTAMINANTS

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

## STORAGE\*

- 120 days in drums 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\*

## CUSTOM CODE\*

- 1702 3090