

# Natu-Oat 17-71 brix\*



Colour

## CATEGORY

Base for plant-based products

## FORM

liquid

## ORIGIN

Oat

## DEMINERALISATION

none

## DESCRIPTION

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

## LABELLING

Oat (%).

## USES

Plant-based products (drinks, yoghurts, desserts, ice cream etc.). Caution: residual enzymatic activity is possible.

## FUNCTIONALITIES

Base for plant-based products: drinks, yoghurts, desserts, ice-creams, ...

## CERTIFICATIONS

- Kosher, Halal

## ALLERGENS

- Regulations concerned: 2011/1169/EC
- Gluten

## CONTAMINANTS

- Regulation concerned : 2023/915/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

- \* These markings are printed on the product labeling

## 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



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