

FORM

liquid

CATEGORY

Base for plant-based products

ORIGIN

Oat

DEMINERALISATION

none



Colour

DESCRIPTION

Oat syrup obtained by hydrolysis of oat flour using natural GMO free enzymes. Orange to brown colour with oat flavour

LABELLING

Oat (%).

USES

Base for formulation of barista oat drinks. Caution: residual enzymatic activity is possible.

FUNCTIONALITIES

Cereal taste, foamability

* 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.)	28

NUTRITIONAL INFORMATION/100G AT 71 BRIX	
Energy (kCal)	302
Energy (kJ)	1262
Lipids g	4.5
of which saturates	0.7
Total carbohydrates g/100g	57.5
of which total sugars	10.5
of which carbohydrates >DP2	47
Proteins g	7.1
Salt g	0.1

	ON DRY MATTER	AT 71 BRIX
of which glucose	4	2.5
of which maltose	9	6.5
of which sucrose	2	1.5

pH	5.0-7.0
Water activity	0.9
Viscosity at 25°C (mPa.s) at 71 brix	7500

MINERALS (PPM)

Potassium	2500
Iron	2.5
Calcium	25
Magnesium	120
Phosphorus	1370

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 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*

CUSTOM CODE*

- 1702 3090