

**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 and it is slightly sweet.

**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	75±2
Equivalent dextrose (D.E.)	38

**NUTRITIONAL INFORMATION/100G AT 75 BRIX**

<b>Energy (kCal)</b>	<b>323</b>
<b>Energy (kJ)</b>	<b>1350</b>
<b>Lipids g</b>	<b>5.5</b>
of which saturates	0.9
<b>Total carbohydrates g/100g</b>	<b>66</b>
of which total sugars	31.5
of which carbohydrates >DP2	34.5
<b>Proteins g</b>	<b>2.3</b>
<b>Salt g</b>	<b>0.13</b>

	<b>ON DRY MATTER</b>	<b>AT 75 BRIX</b>
<b>Total sugars</b>	<b>42</b>	<b>31.5</b>
of which glucose	2	1.5
of which maltose	39	29.5
of which sucrose	1	0.5

pH	4.5 - 6.5
Water activity	0.83
Viscosity at 25 °C (mPa.s) at 75 brix	6000

**MINERALS (PPM)**

Potassium	2530
Iron	1
Calcium	40
Magnesium	240
Phosphorus	1310

**MICROBIOLOGY**

Mesophilic bacteria /g	<10000
Moulds /g	<150
Yeasts /g	<300
E.Coli /g	<10
Staphylococcus aureus /g	<10
Bacillus cereus /g	<100
Salmonella /25g	None
Listeria monocytogenes /25g	None

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## DEMINERALISATION

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 container at <12°C (Minimum 30 days remaining at delivery)
- 14 days in bulk at <25°C

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