

# Natu-Oat 35-75bx\*



## 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 and it is slightly sweet.

## 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 presence

## CONTAMINANTS

- Regulation concerned : 1881/2006/EC

## STORAGE\*

- 120 days in drum at <12°C
- 120 days in container at <12°C

## PACKAGING\*

- 280kg
- 1350kg

## CUSTOM CODE\*

- 1702 3090

- \* These markings are printed on the product labeling

## ANALYSIS

Brix	75±2
Equivalent dextrose (D.E.)	38
<b>NUTRITIONAL INFORMATION/100G AT 75 BRIX</b>	
<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>

	ON DRY MATTER	AT 75 BRIX
<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	<1
Listeria monocytogenes /25g	<1



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