

Natu-Oat 35*



CATEGORY

Syrup

FORM

liquid

ORIGIN

Oat

DEMINERALISATION

none

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

FUNCTIONALITIES

Viscosity/ coating/ crispness/ cereal flavour/ drink concentrate/ desserts and vegetable ice cream/ colour ...

CERTIFICATIONS

- Kosher

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
- 1400kg

CUSTOM CODE*

- 1702 3090

- * These markings are printed on the product labeling

ANALYSIS

Brix	75±2
Equivalent dextrose (D.E.)	38
NUTRITIONAL INFORMATION/100G AT 75 BRIX	
Energy (kCal)	323
Energy (kJ)	1350
Lipids g	5.5
of which saturates	0.9
Total carbohydrates g/100g	66
of which total sugars	31.5
of which carbohydrates >DP2	34.5
Proteins g	2.3
Salt g	0.13

	ON DRY MATTER	AT 75 BRIX
Total sugars	42	31.5
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
Enterobacteriaceae /g 30°C	<10
Staphylococcus aureus /g	<10
Bacillus cereus /g	<100
Clostridium perfringens /g	<1
Salmonella /25g	<1
Listeria monocytogenes /25g	<1



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