

## FORM

liquid

## CATEGORY

Base for plant-based products

## ORIGIN

Oat

## DEMINERALISATION

none



Colour

## 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, ...

\* 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	78±2
Equivalent dextrose (D.E.)	62

NUTRITIONAL INFORMATION/100G AT 78 BRIX	
<b>Energy (kCal)</b>	<b>335</b>
<b>Energy (kJ)</b>	<b>1400</b>
<b>Lipids g</b>	<b>6.5</b>
of which saturates	1
<b>Total carbohydrates g/100g</b>	<b>67</b>
of which total sugars	52.5
of which carbohydrates >DP2	14.5
<b>Proteins g</b>	<b>2</b>
<b>Salt g</b>	<b>0.05</b>

	ON DRY MATTER	AT 78 BRIX
<b>Total sugars</b>	<b>67</b>	<b>52.5</b>
of which glucose	33	26
of which maltose	33	26
of which sucrose	1	0.5

pH	4.5 - 6.5
Water activity	0.73
Viscosity at 25 °C (mPa.s) at 78 brix	15000
Colouring (EBC solution 10%)	/

## MINERALS (PPM)

Potassium	2860
Iron	2
Calcium	65
Magnesium	260
Phosphorus	1600

## 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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## 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

- Kosher, Halal

## CONTAMINANTS

- Regulations concerned: 2023/915/EC, 2005/396/EC

## STORAGE\*

- 270 days in container at <25°C (Minimum 90 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\*

- 1350kg

## CUSTOM CODE\*

- 1702 30 90