**NATU-OAT 62**

**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 sweet.

**LABELLING**  
Non refined oat syrup, oat extract.

**USES**  
Dairy products (yoghurts, desserts, etc.), biscuits, ice cream, cereal-based products (bars and breakfast foods), sauces, baby food, etc.  
Caution: residual enzymatic activity is possible.

**FUNCTIONALITIES**  
Sweetener/ cereal flavour/ colour, ...

**CERTIFICATIONS**  
- Kosher, Halal

**ALLERGENS**  
- Regulations concerned: 2011/1169/EC
- Gluten presence

**CONTAMINANTS**  
- Regulation concerned : 1881/2006/EC

**STORAGE**  
- 270 days in pail at <25°C  
- 360 days in drum at <25°C  
- 270 days in container at <25°C

**PACKAGING**  
- 25kg  
- 285kg  
- 1350kg

**CUSTOM CODE**  
- 1702 30 90

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

**ANALYSIS**

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

**NUTRITIONAL INFORMATION/100G AT 78 BRIX**

<table>
<thead>
<tr>
<th><strong>ON DRY MATTER</strong></th>
<th><strong>AT 78 BRIX</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Total sugars</strong></td>
<td>67</td>
</tr>
<tr>
<td>of which glucose</td>
<td>33</td>
</tr>
<tr>
<td>of which maltose</td>
<td>33</td>
</tr>
<tr>
<td>of which sucrose</td>
<td>1</td>
</tr>
</tbody>
</table>

- **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 <1
- Listeria monocytogenes /25g <1

* These markings are printed on the product labeling