

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

ALLERGENS

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

CONTAMINANTS

- Regulation concerned : 1881/2006/EC

STORAGE*

- 180 days in pail at <25°C
- 360 days in pail at <12°C
- 360 days in drum at <25°C
- 180 days in container at <25°C
- 360 days in container at <12°C

PACKAGING*

- 25kg
- 285kg
- 1300kg

CUSTOM CODE*

- 1702 30 90

- * These markings are printed on the product labeling

ANALYSIS

Brix	78±2
Equivalent dextrose (D.E.)	62
NUTRITIONAL INFORMATION/100G AT 78 BRIX	
Energy (kCal)	335
Energy (kJ)	1400
Lipids g	6.5
of which saturates	1
Total carbohydrates g/100g	67.0
of which total sugars	52.5
of which carbohydrates >DP2	14.5
Proteins g	2
Salt g	0.05

	ON DRY MATTER	AT 78 BRIX
Total sugars	67	52.5
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
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.