

FORM

liquid

CATEGORY

Base for plant-based products

ORIGIN

Rice

DEMINERALISATION

none



Colour

DESCRIPTION

Liquid rice base, obtained by the hydrolysis of rice flour using natural enzymes (GMO free). It is slightly cloudy, has a pale golden yellow to deep golden yellow colour and has a rice flavour.

LABELLING

Rice (%).

USES

Plant-based products (drinks, desserts, yoghurts, ice cream, etc.)

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	75±2
Equivalent dextrose (D.E.)	35

NUTRITIONAL INFORMATION/100G AT 75 BRIX	
Energy (kCal)	293
Energy (kJ)	1225
Lipids g	0.3
of which saturates	<0.1
Total carbohydrates g/100g	72
of which total sugars	25.5
of which carbohydrates >DP2	46.5
Proteins g	0.5
Salt g	0.08

	ON DRY MATTER	AT 75 BRIX
Total sugars	34	25.5
of which glucose	5	3.5
of which maltose	29	22

pH	4.5 - 6.5
Water activity	0.82
Viscosity at 25°C (mPa.s) at 75 brix	3500
Colouring (EBC solution 10%)	0.9

MINERALS (PPM)

Potassium	840
Iron	1
Calcium	40
Magnesium	200
Phosphorus	600

MICROBIOLOGY

Mesophilic bacteria /g	<5000
Moulds /g	<100
Yeasts /g	<200
E.Coli /g	<10
Staphylococcus aureus /g	<10
Bacillus cereus /g	<100
Salmonella /25g	None
Listeria monocytogenes /25g	None

FORM

liquid

CATEGORY

Base for plant-based products

ORIGIN

Rice

DEMINERALISATION

none



Colour

USAGE RECOMMENDATIONS

UHT or heat treatment recommended if product is diluted (e.g. as in plant-based drinks).

* 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

ALLERGENS

PRESENCE (Y/N/VALUE) TRACES (Y/N/VALUE)

Cereals containing gluten and products thereof	N	N
Gluten	N	<20 ppm
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

CONTAMINANTS

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

STORAGE*

- 90 days in drum at <12°C (Minimum 30 days remaining at delivery)
- 90 days in container at <12°C (Minimum 30 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*

CUSTOM CODE*

- 1702 3090