

Natu-Rice 35- 80 bx*



Colour

CATEGORY

Syrup

FORM

liquid

ORIGIN

Rice

DEMINERALISATION

none

DESCRIPTION

Liquid rice syrup, obtained by the hydrolysis of rice flour using natural enzymes (GMO free). It is transparent, lightly golden and has a rice flavour.

LABELLING

Non refined rice syrup, rice extract.

USES

Dairy and vegetable products (drinks, yoghurts, etc.), biscuits, cereal-based products (bars and breakfast foods), sauces, baby food, etc.

FUNCTIONALITIES

Viscosity/ coating /crispness/ cereal flavour/ drink concentrates for vegetable drinks, desserts and ice cream, ...

CERTIFICATIONS

- Kosher

ALLERGENS

- Regulations concerned: 2011/1169/EC
- Gluten <20 ppm

CONTAMINANTS

- Regulation concerned : 1881/2006/EC

STORAGE*

- 270 days in pail at <12°C
- 270 days in drum at <12°C
- 270 days in container at <12°C

PACKAGING*

- 25kg
- 295kg
- 1400kg

CUSTOM CODE*

- 1702 3090

- * These markings are printed on the product labeling

ANALYSIS

Brix	80±2
Equivalent dextrose (D.E.)	35
NUTRITIONAL INFORMATION/100G AT 80 BRUX	
Energy (kCal)	312
Energy (kJ)	1304
Lipids g	0.3
of which saturates	<0.1
Total carbohydrates g/100g	77
of which total sugars	27
of which carbohydrates >DP2	50
Proteins g	0.5
Salt g	0.10

	ON DRY MATTER	AT 80 BRUX
Total sugars	34	27
of which glucose	5	4
of which maltose	29	23

pH	4.5 - 6.5
Water activity	0.78
Viscosity at 25°C (mPa.s) at 80 brix	22000
Colouring (EBC solution 10%)	1

MINERALS (PPM)

Potassium	840
Iron	1
Calcium	40
Magnesium	210
Phosphorus	640

MICROBIOLOGY

Mesophilic bacteria /g	<5000
Moulds /g	<100
Yeasts /g	<200
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.