

## FORM

liquid



Colour

## CATEGORY

Syrup

## ORIGIN

Rice

## DEMINERALISATION

none

## DESCRIPTION

Liquid rice syrup, 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 and sweet flavour.

## LABELLING

Non refined rice syrup, rice extract.

## USES

Biscuits, dairy and plant-based products (drinks, yoghurts, desserts, etc.), ice cream, cereal-based products (bars and breakfast foods), confectionery, sauces, fruit-based preparations, bakery, snacks, saccharose and honey substitutes for consumers, pharmacy, cosmetics, etc.

## FUNCTIONALITIES

Sweetener/ cereal flavour/ coating,...

\* 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	80±2
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Equivalent dextrose (D.E.)	62
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## NUTRITIONAL INFORMATION/100G AT 80 BRIX

<b>Energy (kCal)</b>	<b>311</b>
<b>Energy (kJ)</b>	<b>1300</b>
<b>Lipids g</b>	<b>0.2</b>
of which saturates	<0.1
<b>Total carbohydrates g/100g</b>	<b>77</b>
of which total sugars	53.5
of which carbohydrates >DP2	23.5
<b>Proteins g</b>	<b>0.5</b>
<b>Salt g</b>	<b>0.10</b>

	ON DRY MATTER	AT 80 BRIX
<b>Total sugars</b>	<b>67</b>	<b>53.5</b>
of which glucose	29	23
of which maltose	38	30.5

pH	4.0 - 6.0
Water activity	0.7
Viscosity at 25 °C (mPa.s) at 80 brix	10000
Colouring (EBC solution 10%)	2

## MINERALS (PPM)

Potassium	840
Iron	1
Calcium	50
Magnesium	300
Phosphorus	800

## MICROBIOLOGY

Mesophilic bacteria /g	<2000
Moulds /g	<100
Yeast /g	<200
E.Coli /g	<10
Staphylococcus aureus /g	<10
Bacillus cereus /g	<10
Salmonella /25g	None
Listeria monocytogenes /25g	None

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## USAGE RECOMMANDATIONS

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	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

- Kosher, Halal

## CONTAMINANTS

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

## STORAGE\*

- 390 days in pail at <25°C (Minimum 90 days remaining at delivery)
- 390 days in drum at <25°C (Minimum 90 days remaining at delivery)
- 390 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\*

- 25kg
- 295kg
- 1400kg
- Bulk

## CUSTOM CODE\*

- 1702 3090