

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, yoghurts, desserts, ice creams, 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	80±2
Equivalent dextrose (D.E.)	62

NUTRITIONAL INFORMATION/100G AT 80 BRIX	
Energy (kCal)	311
Energy (kJ)	1300
Lipids g	0.2
of which saturates	<0.1
Total carbohydrates g/100g	77
of which total sugars	53.5
of which carbohydrates >DP2	23.5
Proteins g	0.5
Salt g	0.10

	ON DRY MATTER	AT 80 BRIX
Total sugars	67	53.5
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
Yeasts /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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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

CUSTOM CODE*

- 1702 3090