

Natu-Rice 62*



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 and sweet flavour.

LABELLING

Non refined rice syrup, rice extract.

USES

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

FUNCTIONALITIES

Sweetener/ cereal flavour/ coating,...

CERTIFICATIONS

- Kosher

ALLERGENS

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

CONTAMINANTS

- Regulation concerned : 1881/2006/EC

STORAGE*

- 390 days in pail at <25°C
- 390 days in drum at <25°C
- 390 days in container at <25°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.)	62
NUTRITIONAL INFORMATION/100G AT 80 BRUX	
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 BRUX
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
Enterobacteriaceae /g 30°C	<10
Staphylococcus aureus /g	<10
Bacillus cereus /g	<10
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.