

## FORM

liquid

## CATEGORY

Base for plant-based products

## ORIGIN

Spelt

## DEMINERALISATION

none



Colour

## DESCRIPTION

Liquid spelt base, obtained by the hydrolysis of spelt flour using natural enzymes (GMO free). It is a light brown colour, with a spelt flavour and it is sweet.

## LABELLING

Spelt (%).

## 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	76±2
Equivalent dextrose (D.E.)	38

NUTRITIONAL INFORMATION/100G AT 76 BRIX	
<b>Energy (kCal)</b>	<b>307</b>
<b>Energy (kJ)</b>	<b>1283</b>
<b>Lipids g</b>	<b>1.2</b>
of which saturates	0.2
<b>Total carbohydrates g/100g</b>	<b>71</b>
of which total sugars	38.5
of which carbohydrates >DP2	32.5
<b>Proteins g</b>	<b>3</b>
<b>Salt g</b>	<b>0.03</b>

	ON DRY MATTER	AT 76 BRIX
<b>Total sugars</b>	<b>51</b>	<b>38.5</b>
of which glucose	2	1.5
of which maltose	49	37

pH	4.5 - 6.5
Water activity	0.82
Viscosity at 25°C (mPa.s) at 76 brix	14000
Colouring (EBC solution 10%)	4.8

## MINERALS (PPM)

Potassium	1710
Iron	1.3
Calcium	65
Magnesium	330
Phosphorus	1550

## MICROBIOLOGY

Mesophilic bacteria /g	<10000
Moulds /g	<150
Yeasts /g	<300
E.Coli /g	<10
Staphylococcus aureus /g	<10
Bacillus cereus /g	<100
Salmonella /25g	None
Listeria monocytogenes /25g	None

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## USAGE RECOMMENDATIONS

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	Y	Y
Gluten	Y	Y
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\*

- 120 days in drum at <12°C (Minimum 30 days remaining at delivery)
- 120 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