

# Natu-Spelt 35-76 bx\*



## CATEGORY

Base for plant-based products

## FORM

liquid

## ORIGIN

Spelt

## DEMINERALISATION

none

## 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, ...

## CERTIFICATIONS

- Kosher, Halal

## ALLERGENS

- Regulations concerned: 2011/1169/EC
- Gluten

## CONTAMINANTS

- Regulation concerned : 1881/2006/EC

## STORAGE\*

- 120 days in drum at <12°C
- 120 days in container at <12°C

## PACKAGING\*

- 280kg
- 1400kg

## CUSTOM CODE\*

- 1702 3090

- \* These markings are printed on the product labeling

## ANALYSIS

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

NUTRITIONAL INFORMATION/100G AT 76 BRUX	
<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 BRUX
<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	<1
Listeria monocytogenes /25g	<1



These indicative analytical values reflect the actual position of our knowledge and do not constitute any guarantee.