

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

	ON DRY MATTER	AT 76 BRIX
Total sugars	51	38.5
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.