

## FORM

Liquid

## CATEGORY

Syrup

## ORIGIN

Spelt

## DEMINERALISATION

none



Colour

## DESCRIPTION

Liquid spelt syrup, 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

Non refined spelt syrup, spelt extract.

## USES

Biscuits, dairy and plant-based products (drinks, yoghurts, desserts, etc.), cereal-based products (bars and breakfast foods), confectionery, bakery, snacks, saccharose and honey substitutes for consumers, etc.

## FUNCTIONALITIES

Sweetener/ cereal flavour.

\* 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.)	58

NUTRITIONAL INFORMATION/100G AT 80 BRIX	
<b>Energy (kCal)</b>	<b>314</b>
<b>Energy (kJ)</b>	<b>1313</b>
<b>Lipids g</b>	<b>0.2</b>
of which saturates	<0,1
<b>Total carbohydrates g/100g</b>	<b>74.5</b>
of which total sugars	55
of which carbohydrates >DP2	19.5
<b>Proteins g</b>	<b>3.6</b>
<b>Salt g</b>	<b>0.15</b>

	ON DRY MATTER	AT 80 BRIX
<b>Total sugars</b>	<b>69</b>	<b>55</b>
of which glucose	25	20
of which maltose	44	35

pH	4.0 - 6.0
Water activity	0.71
Viscosity at 25°C (mPa.s) at 80 brix	18000
Colouring (EBC solution 10%)	5

## MINERALS (PPM)

Potassium	4470
Iron	4
Calcium	60
Magnesium	720
Phosphorus	3100

## 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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## 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\*

- 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\*

## CUSTOM CODE\*

- 1702 3090