

## FORM

dehydrated

## CATEGORY

Dehydrated syrup

## ORIGIN

Millet

## DEMINERALISATION

none



Colour

## DESCRIPTION

Dehydrated millet syrup obtained by hydrolysis of millet flour using natural GMO-free enzymes then drying. White powder with neutral flavour, slightly sweet.

## LABELLING

Dehydrated (non refined) millet syrup; dehydrated millet extract

## USES

Biscuits, bakery, dairy products (drinks, yoghurts, desserts, etc.), plant-based products, pharmacy, cosmetics, etc.

## FUNCTIONALITIES

Bulking agent, cereal flavour, crispness, viscosity.

\* 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: 09/05/2025

## ANALYSIS

Dry matter	96
Equivalent dextrose (D.E.)	25±4
NUTRITIONAL INFORMATION/100G AT 96 % DM	
<b>Energy (kCal)</b>	<b>380</b>
<b>Energy (kJ)</b>	<b>1590</b>
<b>Lipids g</b>	<b>0.3</b>
of which saturates	<0,1
<b>Total carbohydrates g/100g</b>	<b>93.5</b>
of which total sugars	12.5
of which carbohydrates >DP2	81
<b>Proteins g</b>	<b>0.9</b>
<b>Salt g</b>	<b>0.013</b>

	ON DRY MATTER	AT 96 % DM
<b>Total sugars</b>	<b>13</b>	<b>12.5</b>
of which glucose	7	6.7
of which maltose	6	5.8

pH 4,5 - 6,5

## MINERALS (PPM)

Potassium	450
Iron	0.7
Calcium	<10
Magnesium	75
Phosphorus	230

## MICROBIOLOGY

Mesophilic bacteria /g	<10000
Moulds /g	<500
Yeasts /g	<500
E.Coli /g	<10
Staphylococcus aureus /g	<10
Bacillus cereus /g	<500
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	N	N
Gluten	N	<20 ppm
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\*

- 720 days in bag at <25°C (Minimum 90 days remaining at delivery)

## PACKAGING\*

## CUSTOM CODE\*

- 1702 3090