Natudry-Oat 17*



FORM

dehydrated

CATEGORY

Dehydrated syrup

ORIGIN

Oat

DEMINERALISATION

none

DESCRIPTION

Dehydrated oat syrup obtained by hydrolysis of oat flour using natural GMO-free enzymes, then drying. Beige colour with oat flavour.

LABELLING

Non refined dehydrated oat syrup, oat extract.

USES

Biscuits, dairy products (drinks, yoghurts, desserts, etc.), ice creams, pharmacy, cosmetics, etc. Caution: residual enzymatic activity is possible.

FUNCTIONALITIES

Cereal taste/ prevent crystallization/ bulking agent/ 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: 22/04/2025

ANALYSIS

Colour

Dry matter	96
Equivalent dextrose (D.E.)	18±4
NUTRITIONAL INFORMATION/100G AT 96 % DM	
Energy (kCal)	423
Energy (kJ)	1768
Lipids g	8.1
of which saturates	1.4
Total carbohydrates g/100g	84
of which total sugars	7.6
of which carbohydrates >DP2	76.4
Proteins g	3.5
Salt g	0.04

		ON DRY MATTER	AT 96 % DM
Total s	ugars	7.9	7.6
o	f which glucose	1	0.9
o	f which maltose	6	5.8
o	f which sucrose	0.9	0.9
рН			4.5 - 6.5

MINERALS (PPM)

Potassium	3515
Iron	1
Calcium	27
Magnesium	250
Phosphorus	1750

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 RECOMMANDATIONS

UHT or heat treatment recommended if product is diluted (e.g. as in plant-based drinks).

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Colour

ALLERGENS

PRESENCE TRACES (Y/N/VALUE) (Y/N/VALUE)

Cereals containing gluten and products thereof	Y	Y
Gluten	Y	Y
Crustaceans and products thereof	Ν	Ν
Eggs and products thereof	Ν	Ν
Fish and products thereof	Ν	Ν
Peanuts and products thereof	Ν	Ν
Soybeans and products thereof	Ν	Ν
Milk and products thereof (including lactose)	Ν	Ν
Nuts and products thereof	Ν	Ν
Celery and products thereof	Ν	Ν
Mustard and products thereof	Ν	Ν
Sesame seeds and products thereof	Ν	Ν
Sulfur dioxide > 10 ppm	Ν	Ν
Lupin and products thereof	Ν	Ν
Molluscs and products thereof	Ν	Ν

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