

# Natudry-Oat 19\*



Colour

## CATEGORY

Dehydrated syrup

## FORM

dehydrated

## 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 , ...

## CERTIFICATIONS

- Kosher

## ALLERGENS

- Regulations concerned: 2011/1169/EC
- Gluten presence

## CONTAMINANTS

- Regulation concerned : 1881/2006/EC

## STORAGE\*

- 720 days in bag at <25°C

## PACKAGING\*

- 25kg

## CUSTOM CODE\*

- 17023090

- \* These markings are printed on the product labeling

## ANALYSIS

Dry matter	96
Equivalent dextrose (D.E.)	18±4
<b>NUTRITIONAL INFORMATION/100G AT 96 % DM</b>	
<b>Energy (kCal)</b>	<b>417</b>
<b>Energy (kJ)</b>	<b>1743</b>
<b>Lipids g</b>	<b>7.5</b>
of which saturates	1.4
<b>Total carbohydrates g/100g</b>	<b>84</b>
of which total sugars	9.6
of which carbohydrates >DP2	87.5
<b>Proteins g</b>	<b>3.5</b>
<b>Salt g</b>	<b>0.04</b>

	ON DRY MATTER	AT 96 % DM
<b>Total sugars</b>	<b>10</b>	<b>9.6</b>
of which glucose	1.2	1.1
of which maltose	8	7.7
of which sucrose	0.8	0.8

pH 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
Enterobacteriaceae /g 30°C	<10
Staphylococcus aureus /g	<10
Bacillus cereus /g	<500
Clostridium perfringens /g	<1
Salmonella /25g	<1
Listeria monocytogenes /25g	<1



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