

## FORM

dehydrated

## CATEGORY

Dehydrated syrup

## ORIGIN

Oat

## DEMINERALISATION

none



Colour

## 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

Dry matter	96
Equivalent dextrose (D.E.)	25±4
<b>NUTRITIONAL INFORMATION/100G AT 96 % DM</b>	
<b>Energy (kCal)</b>	<b>423</b>
<b>Energy (kJ)</b>	<b>1768</b>
<b>Lipids g</b>	<b>8.1</b>
of which saturates	1.4
<b>Total carbohydrates g/100g</b>	<b>84</b>
of which total sugars	14.9
of which carbohydrates >DP2	69.1
<b>Proteins g</b>	<b>3.5</b>
<b>Salt g</b>	<b>0.04</b>

	<b>ON DRY MATTER</b>	<b>AT 96 % DM</b>
<b>Total sugars</b>	<b>15.5</b>	<b>14.9</b>
of which glucose	2	1.9
of which maltose	12	11.6
of which sucrose	1.5	1.4

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
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	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\*

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

## PACKAGING\*

## CUSTOM CODE\*

- 17023090