

**CATEGORY**

Syrup

FORM

liquid

ORIGIN

Wheat

DESCRIPTION

Liquid organic wheat fructose syrup, with a minimum fructose content of 95%, obtained by the hydrolysis of wheat starch using natural enzymes (GMO free), followed by isomerisation so as to transform part of the glucose into fructose. It is transparent and has a neutral and sweet flavour, with a markedly higher sweetness (1.4) than that of saccharose (1.0), and a low glycemc index, ideal for diabetics.

LABELLING

Fructose syrup.

USES

Dietetic and diabetic foods. Biscuits, dairy and vegetable products (drinks, yoghurts, desserts, etc.), ice creams, cereal-based products (bars and breakfast foods), confectionery, sauces, fruit-based preparations, baby food, bakery, snacks, saccharose and honey substitutes for consumers, pharmacy, cosmetics, etc.

FUNCTIONALITIES

Sweeteners, low glycemc index.

CERTIFICATIONS

- EU 834/2007 & 889/2008: organically grown product - Certisys BE-BIO-01*
- Kosher

ALLERGENS

- Regulations concerned: 2011/1169/EC
- Gluten <20 ppm

CONTAMINANTS

- Regulation concerned : 1881/2006/EC

STORAGE*

- 390 days in pail at <25°C
- 390 days in drum at <25°C
- 390 days in container at <25°C

PACKAGING*

- 25kg
- 290kg
- 1400kg

CUSTOM CODE*

- 1702 6010

CERTISYS BE-BIO-01*

- * These markings are printed on the product labeling

ANALYSIS

Brix	73±2
Equivalent dextrose (D.E.)	98
NUTRITIONAL INFORMATION/100G AT 73 BRIX	
Energy (kCal)	300
Energy (kJ)	1254
Total carbohydrates g/100g	>72,5
of which total sugars	>72,5
Proteins g	<0.01
Sodium g	<0.0125

	ON DRY MATTER	AT 73 BRIX
Total sugars	>99	>72,5
of which fructose	>95	>69,5
of which glucose	<5	<4
of which maltose	<1	<1

pH	3.0 - 6.0
Water activity	0.7
Viscosity at 25°C (mPa.s) at 73 brix	350
Colouring (EBC solution 10%)	<20

MICROBIOLOGY

Mesophilic bacteria /g	<2000
Moulds /g	<100
Yeasts /g	<200
E.Coli /g	<10
Enterobacteriaceae /g 30°C	<10
Staphylococcus aureus /g	<10
Bacillus cereus /g	<10
Clostridium perfringens /g	<1
Salmonella /25g	<1
Listeria monocytogenes /25g	<1