

**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

Sweetener/ low glycemc index.

CERTIFICATIONS

- EU 848/2018: organically grown products - 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 |
| Salt g | <0.01 |

| | 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 |