

Sipa-BarleyMalt 48*



Colour

CATEGORY

Syrup

FORM

liquid

ORIGIN

Barley malt

DEMINERALISATION

none

DESCRIPTION

Liquid organic malted barley syrup, obtained by the hydrolysis of malted barley flour using natural enzymes (GMO free). Dark brown colour, flavour of malt and lightly sweet.

LABELLING

Non refined barley malt syrup, barley malt extract.

USES

Biscuits, dairy and plant-based products (drinks, yoghurts, desserts, etc.), cereal-based products (bars and breakfast foods), confectionery, bakery, snacks, saccharose and honey substitutes for consumers, etc.

FUNCTIONALITIES

Sweetener/ natural colour/ cereal flavour.

CERTIFICATIONS

- EU 848/2018: organically grown products - Certisys BE-BIO-01*
- Kosher, Halal

ALLERGENS

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

CONTAMINANTS

- Regulation concerned : 2023/915/EC

STORAGE*

- 300 days in pail at <25°C (Minimum 90 days remaining at delivery)
- 390 days in drum at <25°C (Minimum 90 days remaining at delivery)
- 300 days in container at <25°C (Minimum 90 days remaining at delivery)

We recommend to use our syrups quickly after opening.

If the customer still wants to use the product after BBD, we advise to measure pH, look for absence of visible moulds or fermentation smell and to do a total plate count/yeasts/moulds analysis.

PACKAGING*

- 25kg
- 295kg
- 1400kg

CUSTOM CODE*

- 1702 3090

CERTISYS BE-BIO-01*

- * These markings are printed on the product labeling

ANALYSIS

Brix	80±2
Equivalent dextrose (D.E.)	48

NUTRITIONAL INFORMATION/100G AT 80 BRIX	
Energy (kCal)	314
Energy (kJ)	1313
Lipids g	0.2
of which saturates	<0.1
Total carbohydrates g/100g	73.5
of which total sugars	41.5
of which carbohydrates >DP2	32
Proteins g	4.4
Salt g	0.13

	ON DRY MATTER	AT 80 BRIX
Total sugars	51.5	41.5
of which fructose	3	2.5
of which glucose	11	9
of which maltose	36	29
of which sucrose	1.5	1

pH	4.0 - 6.0
Water activity	0.73
Viscosity at 25 °C (mPa.s) at 80 brix	16500

MINERALS (PPM)

Potassium	3600
Iron	5
Calcium	100
Magnesium	560
Phosphorus	2400

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



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