

Sipa-BarleyMalt 48*



Colour

CATEGORY FORM

Syrup liquid

ORIGIN DEMINERALISATION

Barley malt none

DESCRIPTION

Liquid organic malted barley syrup, obtained by the hydrolysis of malted barley flour using natural enzymes from malting. It is a dark brown colour, it has the characteristic flavour of malt and is lightly sweet.

LABELLING

Non refined barley malt syrup, organic barley malt extract.

USES

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

FUNCTIONALITIES

Sweeteners/natural colour/cereal flavour.

CERTIFICATIONS

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

ALLERGENS

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

CONTAMINANTS

- Regulation concerned : 1881/2006/EC

STORAGE*

- 210 days in pail at <25°C
- 390 days in pail at <12°C
- 390 days in drum at <25°C
- 210 days in container at <25°C
- 390 days in container at <12°C

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 BRUX	
Total carbohydrates g/100g	73.5
of which total sugars	50.5
of which carbohydrates >DP2	23
Proteins g	4.4
Lipids g	0.2
of which saturates	<0.1
Sodium g	0.05
Energy (kCal)	314
Energy (kJ)	1313

	ON DRY MATTER	AT 80 BRUX
Total sugars	63	50.5
of which fructose	3	2.5
of which glucose	11	9
of which maltose	49	39

pH	4.0 - 6.0
Water activity	0.73
Viscosity at 25°C (mPa.s) at 80 brix	16500
Colouring (EBC solution 10%)	15

MINERALS (PPM)

Potassium	3600
Iron	5
Calcium	100
Magnesium	560
Phosphorus	2400

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



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