

## FORM

liquid

## CATEGORY

Syrup

## ORIGIN

Corn / Barley malt

## DEMINERALISATION

none



Colour

## DESCRIPTION

Liquid organic maize and malted barley syrup, obtained by the hydrolysis of maize and malted barley flours using natural enzymes (GMO free). Golden yellow-brown color, light maize and malt sweet taste.

## LABELLING

Non refined corn & barley malt syrup, corn & 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.

\* 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

Brix	80±2
Equivalent dextrose (D.E.)	44

NUTRITIONAL INFORMATION/100G AT 80 BRIX	
<b>Energy (kCal)</b>	<b>320</b>
<b>Energy (kJ)</b>	<b>1338</b>
<b>Lipids g</b>	<b>0.8</b>
of which saturates	<0.1
<b>Total carbohydrates g/100g</b>	<b>77</b>
of which total sugars	40
of which carbohydrates >DP2	37.0
<b>Proteins g</b>	<b>1.3</b>
<b>Salt g</b>	<b>0.18</b>

	ON DRY MATTER	AT 80 BRIX
<b>Total sugars</b>	<b>50</b>	<b>40</b>
of which fructose	1	0.5
of which glucose	6	5
of which maltose	42	34
of which sucrose	1	0.5

pH	4.0 - 6.0
Water activity	0.73
Viscosity at 25 °C (mPa.s) at 80 brix	18000

## MINERALS (PPM)

Potassium	3800
Iron	4
Calcium	66
Magnesium	425
Phosphorus	2700

## 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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## 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	Y
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	Y
Sesame seeds and products thereof	N	N
Sulfur dioxide > 10 ppm	N	N
Lupin and products thereof	N	Y
Molluscs and products thereof	N	N

## CERTIFICATIONS

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

## 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