

# Sipa-MaizeMalt 44\*



## CATEGORY

Syrup

## FORM

liquid

## ORIGIN

Corn / Barley malt

## DEMINERALISATION

none

## DESCRIPTION

Liquid organic maize and malted barley syrup, obtained by the hydrolysis of maize and malted barley flours using natural enzymes from malting. It is a light brown colour and has the flavour of lightly malted maize.

## LABELLING

Non refined corn & barley malt syrup, organic corn & barley malt extract.

## USES

Biscuits, cereal-based products (bars and breakfast foods), confectionery, 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.)	44
<b>NUTRITIONAL INFORMATION/100G AT 80 BRUX</b>	
<b>Total carbohydrates g/100g</b>	<b>77</b>
of which total sugars	46.5
of which carbohydrates >DP2	30.5
<b>Proteins g</b>	<b>1.3</b>
<b>Lipids g</b>	<b>0.8</b>
of which saturates	<0.1
<b>Sodium g</b>	<b>0.07</b>
<b>Energy (kCal)</b>	<b>320</b>
<b>Energy (kJ)</b>	<b>1338</b>

	ON DRY MATTER	AT 80 BRUX
<b>Total sugars</b>	<b>58</b>	<b>46.5</b>
of which fructose	1	0.5
of which glucose	6	5
of which maltose	51	41

pH	4.0 - 6.0
Water activity	0.73
Viscosity at 25°C (mPa.s) at 80 brix	18000
Colouring (EBC solution 10%)	4.5

## MINERALS (PPM)

Potassium	3800
Iron	4
Calcium	66
Magnesium	425
Phosphorus	2700

## 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.