

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, corn & barley malt extract.

USES

Biscuits, cereal-based products (bars and breakfast foods), confectionery, etc.

FUNCTIONALITIES

Sweeteners/natural colour/cereal flavour.

CERTIFICATIONS

- EU 848/2018: organically grown products - 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
NUTRITIONAL INFORMATION/100G AT 80 BRUX	
Energy (kCal)	320
Energy (kJ)	1338
Lipids g	0.8
of which saturates	<0.1
Total carbohydrates g/100g	77
of which total sugars	46.5
of which carbohydrates >DP2	30.5
Proteins g	1.3
Salt g	0.18

	ON DRY MATTER	AT 80 BRUX
Total sugars	58	46.5
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.