

FORM

liquid



Colour

CATEGORY

Base for plant-based products

ORIGIN

Oat

DEMINERALISATION

none

DESCRIPTION

Organic liquid oat base, obtained by the hydrolysis of oat flour using natural enzymes (GMO free). It is a dark orange colour, with an oat flavour.

LABELLING

Oat (%).

USES

Plant-based products (drinks, yoghurts, desserts, ice cream etc.). Caution: residual enzymatic activity is possible.

FUNCTIONALITIES

Base for plant-based products: drinks, yoghurts, desserts, ice-creams, ...

* 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 | 71±2 |
|------|------|

| | |
|----------------------------|----|
| Equivalent dextrose (D.E.) | 18 |
|----------------------------|----|

NUTRITIONAL INFORMATION/100G AT 71 BRIX

| | |
|-----------------------------------|-------------|
| Energy (kCal) | 310 |
| Energy (kJ) | 1296 |
| Lipids g | 5.5 |
| of which saturates | 0.9 |
| Total carbohydrates g/100g | 63 |
| of which total sugars | 6 |
| of which carbohydrates >DP2 | 57 |
| Proteins g | 2.1 |
| Salt g | 0.03 |

| | ON DRY MATTER | AT 71 BRIX |
|---------------------|---------------|------------|
| Total sugars | 8.5 | 6 |
| of which glucose | 1 | 0.7 |
| of which maltose | 6.9 | 4.9 |
| of which sucrose | 0.6 | 0.4 |

| | |
|----|-----------|
| pH | 4.5 - 6.5 |
|----|-----------|

| | |
|----------------|-----|
| Water activity | 0.9 |
|----------------|-----|

| | |
|--------------------------------------|------|
| Viscosity at 25°C (mPa.s) at 71 brix | 8500 |
|--------------------------------------|------|

MINERALS (PPM)

| | |
|------------|------|
| Potassium | 2300 |
| Iron | 1 |
| Calcium | 40 |
| Magnesium | 350 |
| Phosphorus | 1600 |

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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USAGE RECOMMANDATIONS

UHT or heat treatment recommended if product is diluted (e.g. as in plant-based drinks).

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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 | N |
| 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 | N |
| Sesame seeds and products thereof | N | N |
| Sulfur dioxide > 10 ppm | N | N |
| Lupin and products thereof | N | N |
| 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*

- 120 days in CO2 inerted container at <12°C (Minimum 30 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*

- 1300kg

CUSTOM CODE*

- 1702 3090