

FORM

liquid

CATEGORY

Syrup

ORIGIN

Oat

DEMINERALISATION

none



Colour

DESCRIPTION

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

LABELLING

Non refined oat syrup, oat extract.

USES

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

FUNCTIONALITIES

Viscosity/ coating/ crispness/ cereal flavour/ colour/drink base/ desserts and plant-based ice cream/ colour ...

* 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	75±2
Equivalent dextrose (D.E.)	38

NUTRITIONAL INFORMATION/100G AT 75 BRIX

Energy (kCal)	316
Energy (kJ)	1321
Lipids g	4
of which saturates	1.1
Total carbohydrates g/100g	67.5
of which total sugars	32
of which carbohydrates >DP2	35.5
Proteins g	2.5
Salt g	0.13

	ON DRY MATTER	AT 75 BRIX
Total sugars	43	32
of which glucose	2	1.5
of which maltose	40	30
of which sucrose	1	0.5

pH	4.5 - 6.5
Water activity	0.84
Viscosity at 25 °C (mPa.s) at 75 brix	6000

MINERALS (PPM)

Potassium	2530
Iron	1
Calcium	40
Magnesium	240
Phosphorus	1310

MICROBIOLOGY

Mesophilic bacteria /g	<10000
Moulds /g	<150
Yeasts /g	<300
E.Coli /g	<10
Staphylococcus aureus /g	<10
Bacillus cereus /g	<100
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	< ppm
Gluten	Y	< ppm
Crustaceans and products thereof	N	< ppm
Eggs and products thereof	N	< ppm
Fish and products thereof	N	< ppm
Peanuts and products thereof	N	< ppm
Soybeans and products thereof	N	< ppm
Milk and products thereof (including lactose)	N	< ppm
Nuts and products thereof	N	< ppm
Celery and products thereof	N	< ppm
Mustard and products thereof	N	< ppm
Sesame seeds and products thereof	N	< ppm
Sulfur dioxide > 10 ppm	N	< ppm
Lupin and products thereof	N	< ppm
Molluscs and products thereof	N	< ppm

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CERTIFICATIONS

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

CONTAMINANTS

- Regulation concerned : 2023/915/EC

STORAGE*

- 120 days in 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*

- 25kg
- 1350kg

CUSTOM CODE*

- 1702 3090