

# Sipa-Oat 35\*



## CATEGORY

Syrup

## FORM

liquid

## ORIGIN

Oat

## DEMINERALISATION

none

## 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

Oat (%)

## USES

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

## FUNCTIONALITIES

Drink concentrates for vegetable drinks, dessert, ice-cream, ...

## 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\*

- 120 days in drum at <12°C
- 120 days in container at <12°C

## PACKAGING\*

- 280kg
- 1400kg

## CUSTOM CODE\*

- 1702 3090

## CERTISYS BE-BIO-01\*

- \* These markings are printed on the product labeling

## ANALYSIS

Brix	75±2
Equivalent dextrose (D.E.)	38
<b>NUTRITIONAL INFORMATION/100G AT 75 BRUX</b>	
<b>Energy (kCal)</b>	<b>316</b>
<b>Energy (kJ)</b>	<b>1321</b>
<b>Lipids g</b>	<b>4</b>
of which saturates	1.1
<b>Total carbohydrates g/100g</b>	<b>67.5</b>
of which total sugars	32
of which carbohydrates >DP2	35.5
<b>Proteins g</b>	<b>2.5</b>
<b>Salt g</b>	<b>0.13</b>

	ON DRY MATTER	AT 75 BRUX
<b>Total sugars</b>	<b>43</b>	<b>32</b>
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
Enterobacteriaceae /g 30°C	<10
Staphylococcus aureus /g	<10
Bacillus cereus /g	<100
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.