

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 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*

- 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
NUTRITIONAL INFORMATION/100G AT 75 BRIX	
Total carbohydrates g/100g	67.5
of which total sugars	32
of which carbohydrates >DP2	35.5
Proteins g	2.5
Lipids g	4
of which saturates	1.1
Sodium g	0.05
Energy (kCal)	316
Energy (kJ)	1321

	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
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.