

Sipa-Oat 62*



CATEGORY

Syrup

FORM

liquid

ORIGIN

Oat

DEMINERALISATION

none

DESCRIPTION

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

LABELLING

Non refined oat syrup, organic oat extract.

USES

Dairy products (yoghurts, desserts, etc.), biscuits, ice creams, cereal-based products (bars and breakfast foods), sauces, fruit based products baby food, bakery, snacks, etc. Caution: residual enzymatic activity is possible.

FUNCTIONALITIES

Sweeteners, cereal flavour, bulking agent, coating.

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*

- 180 days in pail at <25°C
- 360 days in pail at <12°C
- 360 days in drum at <25°C
- 180 days in container at <25°C
- 360 days in container at <12°C

PACKAGING*

- 25kg
- 285kg
- 1300kg

CUSTOM CODE*

- 1702 3090

CERTISYS BE-BIO-01*

- * These markings are printed on the product labeling

ANALYSIS

| | |
|--|-------------|
| Brix | 78±2 |
| Equivalent dextrose (D.E.) | 62 |
| NUTRITIONAL INFORMATION/100G AT 78 BRIX | |
| Energy (kCal) | 333 |
| Energy (kJ) | 1392 |
| Lipids g | 5.5 |
| of which saturates | 1 |
| Total carbohydrates g/100g | 67 |
| of which total sugars | 52.5 |
| of which carbohydrates >DP2 | 14.5 |
| Proteins g | 3.7 |
| Sodium g | 0.05 |

| | ON DRY MATTER | AT 78 BRIX |
|---------------------|---------------|-------------|
| Total sugars | 67 | 52.5 |
| of which glucose | 33 | 26 |
| of which maltose | 33 | 26 |
| of which sucrose | 1 | 0.5 |

| | |
|--------------------------------------|-----------|
| pH | 4.5 - 6.5 |
| Water activity | 0.74 |
| Viscosity at 25°C (mPa.s) at 78 brix | 15000 |
| Colouring (EBC solution 10%) | / |

MINERALS (PPM)

| | |
|------------|------|
| Potassium | 2700 |
| Iron | 2 |
| Calcium | 40 |
| Magnesium | 310 |
| Phosphorus | 1600 |

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.