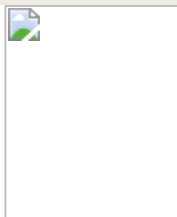


**FORM**

liquid



Colour

**CATEGORY**

Syrup

**ORIGIN**

Manioc

**DEMINERALISATION**

none

**DESCRIPTION**

Liquid organic manioc syrup, obtained by the hydrolysis of manioc starch using natural enzymes (GMO free). Dark yellow syrup, slightly sweet taste

**LABELLING**

Non refined manioc syrup, non refined tapioca syrup, tapioca extract.

**USES**

Biscuits, ice cream, cereal products (bars, breakfast), sauces, etc.

**FUNCTIONALITIES**

Prevent crystallisation, bulking agent, coating, fat replacer, crispness.

\* 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: 09/05/2025

**ANALYSIS**

Brix	80±2
Equivalent dextrose (D.E.)	27

**NUTRITIONAL INFORMATION/100G AT 80 BRIX**

<b>Energy (kCal)</b>	<b>314</b>
<b>Energy (kJ)</b>	<b>1313</b>
<b>Lipids g</b>	<b>&lt;0,1</b>
of which saturates	<0,1
<b>Total carbohydrates g/100g</b>	<b>78.5</b>
of which total sugars	12
of which carbohydrates >DP2	66.5
<b>Proteins g</b>	<b>0.1</b>
<b>Salt g</b>	<b>0.1</b>

	<b>ON DRY MATTER</b>	<b>AT 80 BRIX</b>
<b>Total sugars</b>	<b>15</b>	<b>12</b>
of which glucose	3	2.5
of which maltose	12	9.5

pH	4,0 - 6,0
Water activity	0.83
Viscosity at 25°C (mPa.s) at 80 brix	50000

**MINERALS (PPM)**

Potassium	180
Iron	3
Calcium	70
Magnesium	34
Phosphorus	25

**MICROBIOLOGY**

Mesophilic bacteria /g	<2000
Moulds /g	<100
Yeasts /g	<200
E.Coli /g	<10
Staphylococcus aureus /g	<10
Bacillus cereus /g	<10
Salmonella /25g	None
Listeria monocytogenes /25g	None

**FORM**

liquid

**CATEGORY**

Syrup

**ORIGIN**

Manioc

**DEMINERALISATION**

none



Colour

**ALLERGENS****PRESENCE (Y/N/VALUE) TRACES (Y/N/VALUE)**

Cereals containing gluten and products thereof	< ppm	< ppm
Gluten	< ppm	< ppm
Crustaceans and products thereof	< ppm	< ppm
Eggs and products thereof	< ppm	< ppm
Fish and products thereof	< ppm	< ppm
Peanuts and products thereof	< ppm	< ppm
Soybeans and products thereof	< ppm	< ppm
Milk and products thereof (including lactose)	< ppm	< ppm
Nuts and products thereof	< ppm	< ppm
Celery and products thereof	< ppm	< ppm
Mustard and products thereof	< ppm	< ppm
Sesame seeds and products thereof	< ppm	< ppm
Sulfur dioxide > 10 ppm	< ppm	< ppm
Lupin and products thereof	< ppm	< ppm
Molluscs and products thereof	< ppm	< ppm

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Last updated: 09/05/2025

**CERTIFICATIONS**

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

**CONTAMINANTS**

- Regulation concerned : 2023/915/EC

**STORAGE\***

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

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\***

- 295kg
- 1400kg

**CUSTOM CODE\***

- 1702 3090