

**FORM**

liquid

**CATEGORY**

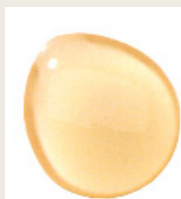
Syrup

**ORIGIN**

Manioc

**DEMINERALISATION**

none



Colour

**DESCRIPTION**

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

**LABELLING**

Non-refined manioc syrup

**USES**

Biscuits, bakery, dairy products (drinks, yoghurts, desserts, etc.), plant-based products, pharmacy, cosmetics, etc.

**FUNCTIONALITIES**

Prevent crystallisation, bulking agent, 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.)	42

NUTRITIONAL INFORMATION/100G AT 80 BRIX	
<b>Energy (kCal)</b>	<b>315</b>
<b>Energy (kJ)</b>	<b>1317</b>
<b>Lipids g</b>	<b>0.1</b>
of which saturates	<0,1
<b>Total carbohydrates g/100g</b>	<b>78.5</b>
of which total sugars	33.5
of which carbohydrates >DP2	45
<b>Proteins g</b>	<b>0.1</b>
<b>Salt g</b>	<b>0.1</b>

	ON DRY MATTER	AT 80 BRIX
<b>Total sugars</b>	<b>42</b>	<b>33.5</b>
of which glucose	3	2.5
of which maltose	39	31

pH	4,5 - 6,0
Water activity	0.79
Viscosity at 25°C (mPa.s) at 80 brix	15000

**MINERALS (PPM)**

Potassium	250
Iron	3
Calcium	130
Magnesium	40
Phosphorus	50

**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

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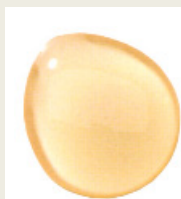
Syrup

**ORIGIN**

Manioc

**DEMINERALISATION**

none



Colour

**USAGE RECOMMENDATIONS**

UHT or heat treatment recommended if product is diluted (e.g. as in plant-based drinks).

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

Cereals containing gluten and products thereof	N	N
Gluten	N	<20 ppm
Crustaceans and products thereof	N	N
Eggs and products thereof	N	N
Fish and products thereof	N	N
Peanuts and products thereof	N	N
Soybeans and products thereof	N	N
Milk and products thereof (including lactose)	N	N
Nuts and products thereof	N	N
Celery and products thereof	N	N
Mustard and products thereof	N	N
Sesame seeds and products thereof	N	N
Sulfur dioxide > 10 ppm	N	N
Lupin and products thereof	N	N
Molluscs and products thereof	N	N

**CERTIFICATIONS****CONTAMINANTS**

- Regulation concerned : 2023/915/EC

**STORAGE\***

- 270 days in drums at <12°C (Minimum 90 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\*****CUSTOM CODE\***

- 1702 3090