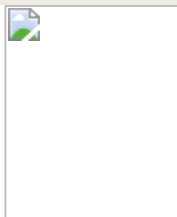


**FORM**

liquid

**CATEGORY**

Syrup

Colour

**ORIGIN**

Manioc

**DEMINERALISATION**

none

**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>

	<b>ON DRY MATTER</b>	<b>AT 80 BRIX</b>
<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

**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

\* 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

**CERTIFICATIONS**

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

**CONTAMINANTS**

- Regulation concerned : 2023/915/EC

**STORAGE\***

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