

Sipa-Pioca 69*



Colour

CATEGORY

Syrup

FORM

liquid

ORIGIN

Manioc

DEMINERALISATION

none

DESCRIPTION

Liquid organic manioc syrup, obtained by the hydrolysis of manioc starch using natural enzymes (GMO free). It is transparent, lightly golden and has a neutral, sweet flavour.

LABELLING

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

USES

Biscuits, dairy and vegetable products (drinks, yoghurts, desserts, etc.), ice creams, cereal-based products (bars and breakfast foods), confectionery, sauces, fruit-based preparations, baby food, bakery, snacks, saccharose and honey substitutes for consumers, pharmacy, cosmetics, etc.

FUNCTIONALITIES

Sweeteners.

CERTIFICATIONS

- EU 834/2007 & 889/2008: organically grown product - Certisys BE-BIO-01*
- Kosher

ALLERGENS

- Regulations concerned: 2011/1169/EC
- Gluten <20 ppm

CONTAMINANTS

- Regulation concerned : 1881/2006/EC

STORAGE*

- 390 days in pail between 6°C and 25°C
- 390 days in drum between 6°C and 25°C
- 390 days in container between 6°C and 25°C

PACKAGING*

- 25kg
- 295kg
- 1400kg

CUSTOM CODE*

- 1702 3090

CERTISYS BE-BIO-01*

- * These markings are printed on the product labeling

ANALYSIS

Brix	80±2
Equivalent dextrose (D.E.)	69
NUTRITIONAL INFORMATION/100G AT 80 BRUX	
Total carbohydrates g/100g	78.5
of which total sugars	68
of which carbohydrates >DP2	10.5
Proteins g	0.1
Lipids g	0.1
of which saturates	<0.1
Sodium g	0.04
Energy (kCal)	315
Energy (kJ)	1317

	ON DRY MATTER	AT 80 BRUX
Total sugars	85	68
of which glucose	35	28
of which maltose	50	40

pH	4.5 - 6.0
Water activity	0.69
Viscosity at 25°C (mPa.s) at 80 brix	6000
Colouring (EBC solution 10%)	2

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
Enterobacteriaceae /g 30°C	<10
Staphylococcus aureus /g	<10
Bacillus cereus /g	<10
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.