

Sipa-Rice 35-75 bx*



Colour

CATEGORY

Concentrates for vegetable drink

FORM

liquid

ORIGIN

Rice

DEMINERALISATION

none

DESCRIPTION

Organic liquid rice concentrate, obtained by the hydrolysis of rice flour using natural enzymes (GMO free). It is transparent, lightly golden and has a rice and slightly sweet flavour.

LABELLING

Rice (%).

USES

Dairy and vegetable products (drinks, yoghurts, desserts, ice cream, etc.)

FUNCTIONALITIES

Drink concentrates for vegetable drinks, dessert, ice-cream, ...

CERTIFICATIONS

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

ALLERGENS

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

CONTAMINANTS

- Regulation concerned : 1881/2006/EC

STORAGE*

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

PACKAGING*

- 290kg
- 1400kg

CUSTOM CODE*

- 1702 3090

CERTISYS BE-BIO-01*

- * These markings are printed on the product labeling

ANALYSIS

Brix	75±2
Equivalent dextrose (D.E.)	35
NUTRITIONAL INFORMATION/100G AT 75 BRUX	
Total carbohydrates g/100g	72
of which total sugars	25.5
of which carbohydrates >DP2	46.5
Proteins g	0.5
Lipids g	0.3
of which saturates	<0.1
Sodium g	0.03
Energy (kCal)	293
Energy (kJ)	1225

	ON DRY MATTER	AT 75 BRUX
Total sugars	34	25.5
of which glucose	5	3.5
of which maltose	29	22

pH	4.5 - 6.5
Water activity	0.82
Viscosity at 25°C (mPa.s) at 75 brix	4300
Colouring (EBC solution 10%)	0.9

MINERALS (PPM)

Potassium	930
Iron	1
Calcium	40
Magnesium	200
Phosphorus	600

MICROBIOLOGY

Mesophilic bacteria /g	<5000
Moulds /g	<100
Yeasts /g	<200
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.