

# Sipa-Rice 35-80 bx\*



Colour

## CATEGORY

Syrup

## FORM

liquid

## ORIGIN

Rice

## DEMINERALISATION

none

## DESCRIPTION

Organic liquid rice syrup, 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

Non refined rice syrup, rice extract.

## USES

Dairy and vegetable products (drinks, yoghurts, desserts, etc.), biscuits, ice creams, cereal-based products (bars and breakfast foods), sauces, baby food, etc.

## FUNCTIONALITIES

Cereal flavour/ bulking agen/, coatin/, crispness.

## CERTIFICATIONS

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

## ALLERGENS

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

## CONTAMINANTS

- Regulation concerned : 1881/2006/EC

## STORAGE\*

- 270 days in pail at <12°C
- 270 days in drum at <12°C
- 270 days in container at <12°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.)	35
<b>NUTRITIONAL INFORMATION/100G AT 80 BRUX</b>	
<b>Energy (kCal)</b>	<b>312</b>
<b>Energy (kJ)</b>	<b>1304</b>
<b>Lipids g</b>	<b>0.3</b>
of which saturates	<0.1
<b>Total carbohydrates g/100g</b>	<b>77</b>
of which total sugars	27
of which carbohydrates >DP2	50
<b>Proteins g</b>	<b>0.5</b>
<b>Salt g</b>	<b>0.10</b>

	ON DRY MATTER	AT 80 BRUX
<b>Total sugars</b>	<b>34</b>	<b>27</b>
of which glucose	5	4
of which maltose	29	23

pH	4.5 - 6.5
Water activity	0.78
Viscosity at 25°C (mPa.s) at 80 brix	22000
Colouring (EBC solution 10%)	1

## MINERALS (PPM)

Potassium	840
Iron	1
Calcium	40
Magnesium	210
Phosphorus	640

## 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.