

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.

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, prevent crystallisation, bulking agent, coating, fat replacer, crispness.

CERTIFICATIONS

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

ALLERGENS

- Regulations concerned: 2003/89/EC, 2006/142/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
- Bulk

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
NUTRITIONAL INFORMATION/100G AT 80 BRUX	
Total carbohydrates g/100g	77
of which total sugars	27
of which carbohydrates >DP2	50
Proteins g	0.5
Lipids g	0.3
of which saturates	<0.1
Sodium g	0.04
Energy (kCal)	312
Energy (kJ)	1304

	ON DRY MATTER	AT 80 BRUX
Total sugars	34	27
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
Diastatic index	--

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.