

**FORM**

liquid

**CATEGORY**

Syrup

**ORIGIN**

Rice / Barley malt

**DEMINERALISATION**

none



Colour

**DESCRIPTION**

Organic liquid rice syrup and malted barley syrup, obtained by the hydrolysis of rice and malted barley flours using natural enzymes (GMO free). Light golden-brown color, light and sweet rice and malt taste.

**LABELLING**

Non refined rice & barley malt syrup, rice & barley malt extract .

**USES**

Biscuits, dairy and plant-based products (drinks, yoghurts, desserts, etc.), cereal-based products (bars and breakfast foods), confectionery, bakery, snacks, saccharose and honey substitutes for consumers, etc.

**FUNCTIONALITIES**

Sweetener/ natural colour/ cereal flavour.

\* 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: 22/04/2025

**ANALYSIS**

Brix	80±2
Equivalent dextrose (D.E.)	48

**NUTRITIONAL INFORMATION/100G AT 80 BRIX**

<b>Energy (kCal)</b>	<b>316</b>
<b>Energy (kJ)</b>	<b>1321</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	35.5
of which carbohydrates >DP2	41.5
<b>Proteins g</b>	<b>1.5</b>
<b>Salt g</b>	<b>0.10</b>

	<b>ON DRY MATTER</b>	<b>AT 80 BRIX</b>
<b>Total sugars</b>	<b>44.5</b>	<b>35.5</b>
of which fructose	1	0.5
of which glucose	13	10.5
of which maltose	30	24
of which sucrose	0.5	0.5

pH	4.0 - 6.0
Water activity	0.73
Viscosity at 25 °C (mPa.s) at 80 brix	16000

**MINERALS (PPM)**

Potassium	1930
Iron	2
Calcium	70
Magnesium	340
Phosphorus	1250

**MICROBIOLOGY**

Mesophilic bacteria /g	<10000
Moulds /g	<500
Yeasts /g	<500
E.Coli /g	<10
Staphylococcus aureus /g	<10
Bacillus cereus /g	<500
Salmonella /25g	None
Listeria monocytogenes /25g	None

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**USAGE RECOMMENDATIONS**

UHT or heat treatment recommended if product is diluted (e.g. as in plant-based drinks).

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**ALLERGENS****PRESENCE (Y/N/VALUE) TRACES (Y/N/VALUE)**

Cereals containing gluten and products thereof	Y	Y
Gluten	Y	Y
Crustaceans and products thereof	N	N
Eggs and products thereof	N	N
Fish and products thereof	N	N
Peanuts and products thereof	N	N
Soybeans and products thereof	N	N
Milk and products thereof (including lactose)	N	N
Nuts and products thereof	N	N
Celery and products thereof	N	N
Mustard and products thereof	N	N
Sesame seeds and products thereof	N	N
Sulfur dioxide > 10 ppm	N	N
Lupin and products thereof	N	N
Molluscs and products thereof	N	N

**CERTIFICATIONS**

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

**CONTAMINANTS**

- Regulation concerned : 2023/915/EC

**STORAGE\***

- 300 days in pail at <25°C (Minimum 90 days remaining at delivery)
- 390 days in drum at <25°C (Minimum 90 days remaining at delivery)
- 300 days in container at <25°C (Minimum 90 days remaining at delivery)

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\***

- 25kg
- 295kg
- 1400kg
- Bulk

**CUSTOM CODE\***

- 1702 3090