

Sipa-RiceMalt 48*



CATEGORY

Syrup

FORM

liquid

ORIGIN

Rice / Barley malt

DEMINERALISATION

none

DESCRIPTION

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

LABELLING

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

USES

Biscuits, cereal-based products (bars and breakfast foods), confectionery, etc.

FUNCTIONALITIES

Sweeteners/natural colour/cereal flavour.

CERTIFICATIONS

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

ALLERGENS

- Regulations concerned: 2011/1169/EC
- Gluten presence

CONTAMINANTS

- Regulation concerned : 1881/2006/EC

STORAGE*

- 210 days in pail at <25°C
- 390 days in pail at <12°C
- 390 days in drum at <25°C
- 210 days in container at <25°C
- 390 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.) | 48 |
| NUTRITIONAL INFORMATION/100G AT 80 BRUX | |
| Energy (kCal) | 316 |
| Energy (kJ) | 1321 |
| Lipids g | 0.3 |
| of which saturates | <0.1 |
| Total carbohydrates g/100g | 77 |
| of which total sugars | 46.5 |
| of which carbohydrates >DP2 | 30.5 |
| Proteins g | 1.5 |
| Sodium g | 0.1 |

| | ON DRY MATTER | AT 80 BRUX |
|---------------------|---------------|-------------|
| Total sugars | 58 | 46.5 |
| of which fructose | 1 | 0.5 |
| of which glucose | 11 | 9 |
| of which maltose | 46 | 37 |

| | |
|--------------------------------------|-----------|
| pH | 4.0 - 6.0 |
| Water activity | 0.73 |
| Viscosity at 25°C (mPa.s) at 80 brix | 9000 |
| Colouring (EBC solution 10%) | 1.7 |

MINERALS (PPM)

| | |
|------------|------|
| Potassium | 1930 |
| Iron | 2 |
| Calcium | 70 |
| Magnesium | 340 |
| Phosphorus | 1250 |

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.