

Sipa-RiceMalt 48*



Colour

CATEGORY

Syrup

FORM

liquid

ORIGIN

Rice / Barley malt

DEMINEALISATION

none

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.

CERTIFICATIONS

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

ALLERGENS

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

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

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 BRIX	
Energy (kCal)	316
Energy (kJ)	1321
Lipids g	0.3
of which saturates	<0.1
Total carbohydrates g/100g	77
of which total sugars	35.5
of which carbohydrates >DP2	41.5
Proteins g	1.5
Salt g	0.10

	ON DRY MATTER	AT 80 BRIX
Total sugars	44.5	35.5
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



These indicative analytical values reflect the actual position of our knowledge and do not constitute any guarantee.