

Sipa-Spelt 58*



CATEGORY

Syrup

FORM

liquid

ORIGIN

Spelt

DEMINERALISATION

none

DESCRIPTION

Liquid organic spelt syrup, obtained by the hydrolysis of spelt flour using natural enzymes (GMO free). It is a light brown colour, with a spelt flavour and it is sweet.

LABELLING

Non refined spelt syrup.

USES

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

FUNCTIONALITIES

Sweeteners/cereal flavour.

CERTIFICATIONS

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

ALLERGENS

- Regulations concerned: 2003/89/EC, 2006/142/EC
- Gluten traces

CONTAMINANTS

- Regulation concerned : 1881/2006/EC

STORAGE*

- 390 days in pail at <25°C
- 390 days in drum at <25°C
- 390 days in container at <25°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.)	58
NUTRITIONAL INFORMATION/100G AT 80 BRUX	
Total carbohydrates g/100g	74.5
of which total sugars	55
of which carbohydrates >DP2	19.5
Proteins g	3.6
Lipids g	0.2
of which saturates	<0,1
Sodium g	0.06
Energy (kCal)	314
Energy (kJ)	1313

	ON DRY MATTER	AT 80 BRUX
Total sugars	69	55
of which glucose	25	20
of which maltose	44	35

pH	4.0 - 6.0
Water activity	0.71
Viscosity at 25°C (mPa.s) at 80 brix	18000
Colouring (EBC solution 10%)	5
Diastatic index	--

MINERALS (PPM)

Potassium	4470
Iron	4
Calcium	60
Magnesium	720
Phosphorus	3100

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.