

# 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, organic spelt extract .

## 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: 2011/1169/EC
- Gluten presence

## 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

## 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
<b>NUTRITIONAL INFORMATION/100G AT 80 BRUX</b>	
<b>Energy (kCal)</b>	<b>314</b>
<b>Energy (kJ)</b>	<b>1313</b>
<b>Lipids g</b>	<b>0.2</b>
of which saturates	<0,1
<b>Total carbohydrates g/100g</b>	<b>74.5</b>
of which total sugars	55
of which carbohydrates >DP2	19.5
<b>Proteins g</b>	<b>3.6</b>
<b>Sodium g</b>	<b>0.15</b>

	ON DRY MATTER	AT 80 BRUX
<b>Total sugars</b>	<b>69</b>	<b>55</b>
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

## 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.