

FORM

liquid

CATEGORY

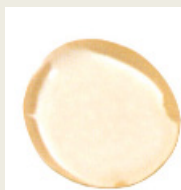
Syrup

ORIGIN

Wheat

DEMINERALISATION

none



Colour

DESCRIPTION

Liquid organic wheat syrup, obtained by the hydrolysis of wheat starch using natural enzymes (GMO free). It is transparent has a neutral, lightly sweet flavour. It is viscous because of its sizeable higher sugar content.

LABELLING

Non refined wheat syrup, wheat extract.

USES

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

FUNCTIONALITIES

Bulking agent/coating/crispness.

* 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.) | 30 |

| NUTRITIONAL INFORMATION/100G AT 80 BRIX | |
|---|----------------|
| Energy (kCal) | 315 |
| Energy (kJ) | 1317 |
| Lipids g | 0.3 |
| of which saturates | <0.1 |
| Total carbohydrates g/100g | 78 |
| of which total sugars | 15 |
| of which carbohydrates >DP2 | 63 |
| Proteins g | <0.1 |
| Salt g | 0.10 |

| | ON DRY MATTER | AT 80 BRIX |
|---------------------|---------------|------------|
| Total sugars | 19 | 15 |
| of which glucose | 3.5 | 2.5 |
| of which maltose | 15.5 | 12.5 |

| | |
|--------------------------------------|-----------|
| pH | 4.0 - 6.0 |
| Water activity | 0.82 |
| Viscosity at 25°C (mPa.s) at 80 brix | 29000 |
| Colouring (EBC solution 10%) | 0.3 |

MINERALS (PPM)

| | |
|------------|-----|
| Potassium | 110 |
| Iron | 3 |
| Calcium | 80 |
| Magnesium | 50 |
| Phosphorus | 300 |

MICROBIOLOGY

| | |
|-----------------------------|-------|
| Mesophilic bacteria /g | <2000 |
| Moulds /g | <100 |
| Yeasts /g | <200 |
| E.Coli /g | <10 |
| Staphylococcus aureus /g | <10 |
| Bacillus cereus /g | <10 |
| Salmonella /25g | None |
| Listeria monocytogenes /25g | None |

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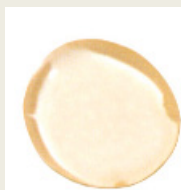
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ALLERGENS

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

| | | |
|--|---|---------|
| Cereals containing gluten and products thereof | Y | N |
| Gluten | N | <20 ppm |
| 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*

- 270 days in pail at <12°C (Minimum 90 days remaining at delivery)
- 360 days in drum at <12°C (Minimum 90 days remaining at delivery)
- 270 days in container at <12°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