

Sipa-Wheat 30*



CATEGORY

Syrup

FORM

liquid

ORIGIN

Wheat

DEMINERALISATION

none

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.

USES

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

FUNCTIONALITIES

Prevent crystallisation/bulking agent/coating/fat replacer/crispness.

CERTIFICATIONS

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

ALLERGENS

- Regulations concerned: 2003/89/EC, 2006/142/EC
- Gluten <20 ppm

CONTAMINANTS

- Regulation concerned : 1881/2006/EC

STORAGE*

- 270 days in pail at <12°C
- 270 days in drum at <12°C
- 270 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.)	30
NUTRITIONAL INFORMATION/100G AT 80 BRUX	
Total carbohydrates g/100g	78
of which total sugars	15
of which carbohydrates >DP2	63
Proteins g	<0.1
Lipids g	0.3
of which saturates	<0.1
Sodium g	0.04
Energy (kCal)	315
Energy (kJ)	1317

	ON DRY MATTER	AT 80 BRUX
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
Diastatic index	--

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
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.