

**FORM**

liquid

**CATEGORY**

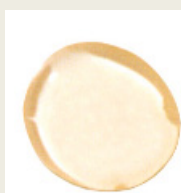
Syrup

**ORIGIN**

Wheat

**DEMINERALISATION**

none



Colour

**DESCRIPTION**

Liquid organic wheat syrup, obtained by the hydrolysis of wheat starch using natural enzymes (GMO free). It is rich in maltose. It is transparent and has a neutral light sweet flavour.

**LABELLING**

Non refined wheat syrup, wheat extract.

**USES**

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

**FUNCTIONALITIES**

Sweeteners/ bulking agent/ coating.

\* 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.)	46

NUTRITIONAL INFORMATION/100G AT 80 BRIX	
<b>Energy (kCal)</b>	<b>315</b>
<b>Energy (kJ)</b>	<b>1317</b>
<b>Lipids g</b>	<b>0.3</b>
of which saturates	<0.1
<b>Total carbohydrates g/100g</b>	<b>78</b>
of which total sugars	46.5
of which carbohydrates >DP2	31.5
<b>Proteins g</b>	<b>0.1</b>
<b>Salt g</b>	<b>0.10</b>

	ON DRY MATTER	AT 80 BRIX
<b>Total sugars</b>	<b>58</b>	<b>46.5</b>
of which glucose	6.0	5
of which maltose	52.0	41.5

pH	4.0 - 6.0
Water activity	0.74
Viscosity at 25°C (mPa.s) at 80 brix	9600
Colouring (EBC solution 10%)	0.4

**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

**FORM**

liquid

**CATEGORY**

Syrup

**ORIGIN**

Wheat

**DEMINERALISATION**

none



Colour

**USAGE RECOMMENDATIONS**

UHT or heat treatment recommended if product is diluted (e.g. as in plant-based drinks).

\* 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

**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\***

- 390 days in pail at <25°C (Minimum 180 days remaining at delivery)
- 390 days in drum at <25°C (Minimum 180 days remaining at delivery)
- 390 days in container at <25°C (Minimum 180 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
- Bulk

**CUSTOM CODE\***

- 1702 3090