

Sipa-Wheat 46*



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 rich in maltose. It is transparent and has a neutral light sweet flavour.

LABELLING

Non refined wheat syrup, organic wheat extract.

USES

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

FUNCTIONALITIES

Sweeteners/bulking agent/coating.

CERTIFICATIONS

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

ALLERGENS

- Regulations concerned: 2011/1169/EC
- Gluten <20 ppm

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.)	46
NUTRITIONAL INFORMATION/100G AT 80 BRUX	
Energy (kCal)	315
Energy (kJ)	1317
Lipids g	0.3
of which saturates	<0.1
Total carbohydrates g/100g	78
of which total sugars	48
of which carbohydrates >DP2	30
Proteins g	0.1
Sodium g	0.1

	ON DRY MATTER	AT 80 BRUX
Total sugars	60	48
of which glucose	5	4
of which maltose	55	44

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
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.