

**FORM**

Liquid

**CATEGORY**

Syrup

**ORIGIN**

Wheat

**DEMINERALISATION**

none



Colour

**DESCRIPTION**

Liquid organic wheat syrup, contains 28% fructose, obtained by the hydrolysis of wheat starch using natural enzymes (GMO free), followed by isomerisation so as to transform part of the glucose into fructose. It is transparent and has a neutral and sweet flavour, with a sweetness close to that of saccharose.

**LABELLING**

Non refined wheat syrup, wheat extract.

**USES**

Biscuits, dairy and plant-based products (drinks, yoghurts, desserts, etc.), ice creams, cereal-based products (bars and breakfast foods), confectionery, sauces, fruit-based preparations, bakery, snacks, saccharose and honey substitutes for consumers, pharmacy, cosmetics, etc.

**FUNCTIONALITIES**

Sweetener.

\* 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	78±2
Equivalent dextrose (D.E.)	80

**NUTRITIONAL INFORMATION/100G AT 78 BRIX**

<b>Energy (kCal)</b>	<b>306</b>
<b>Energy (kJ)</b>	<b>1279</b>
<b>Lipids g</b>	<b>0.1</b>
of which saturates	<0.1
<b>Total carbohydrates g/100g</b>	<b>76.5</b>
of which total sugars	66
of which carbohydrates >DP2	10.5
<b>Proteins g</b>	<b>&lt;0.1</b>
<b>Salt g</b>	<b>0.05</b>

	<b>ON DRY MATTER</b>	<b>AT 78 BRIX</b>
<b>Total sugars</b>	<b>84.5</b>	<b>66</b>
of which fructose	27.5	21.5
of which glucose	35	27.5
of which maltose	22	17

pH	4.0 - 6.0
Water activity	0.64
Viscosity at 25 °C (mPa.s) at 78 brix	5000
Colouring (EBC solution 10%)	1

**MINERALS (PPM)**

Potassium	80
Iron	1
Calcium	50
Magnesium	30
Phosphorus	310

**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

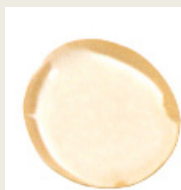
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## ALLERGENS

## 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\*

- 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
- 290kg
- 1400kg
- bulk-kg

## CUSTOM CODE\*

- 1702 4010