

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

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

| | ON DRY MATTER | AT 78 BRIX |
|---------------------|----------------------|-------------------|
| Total sugars | 84.5 | 66 |
| 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 |

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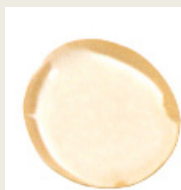
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ALLERGENS

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

| | | |
|--|---|-------|
| Cereals containing gluten and products thereof | Y | < ppm |
| Gluten | N | < ppm |
| Crustaceans and products thereof | N | < ppm |
| Eggs and products thereof | N | < ppm |
| Fish and products thereof | N | < ppm |
| Peanuts and products thereof | N | < ppm |
| Soybeans and products thereof | N | < ppm |
| Milk and products thereof (including lactose) | N | < ppm |
| Nuts and products thereof | N | < ppm |
| Celery and products thereof | N | < ppm |
| Mustard and products thereof | N | < ppm |
| Sesame seeds and products thereof | N | < ppm |
| Sulfur dioxide > 10 ppm | N | < ppm |
| Lupin and products thereof | N | < ppm |
| Molluscs and products thereof | N | < ppm |

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