

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

FORM

liquid

CATEGORY

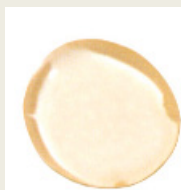
Syrup

ORIGIN

Wheat

DEMINERALISATION

none



Colour

USAGE RECOMMENDATIONS

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

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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