

# Sipa-Wheat F28\*



Colour

## CATEGORY

Syrup

## FORM

liquid

## ORIGIN

Wheat

## DEMINERALISATION

none

## 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, organic wheat extract.

## USES

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

## FUNCTIONALITIES

Sweeteners.

## 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
- 290kg
- 1400kg

## CUSTOM CODE\*

- 1702 4010

## CERTISYS BE-BIO-01\*

- \* These markings are printed on the product labeling

## ANALYSIS

Brix	76±2
Equivalent dextrose (D.E.)	80
<b>NUTRITIONAL INFORMATION/100G AT 76 BRIX</b>	
<b>Total carbohydrates g/100g</b>	<b>74.5</b>
of which total sugars	64
of which carbohydrates >DP2	10.5
<b>Proteins g</b>	<b>&lt;0.1</b>
<b>Lipids g</b>	<b>0.1</b>
of which saturates	<0.1
<b>Sodium g</b>	<b>0.02</b>
<b>Energy (kCal)</b>	<b>299</b>
<b>Energy (kJ)</b>	<b>1250</b>

	ON DRY MATTER	AT 76 BRIX
<b>Total sugars</b>	<b>84.5</b>	<b>64</b>
of which fructose	27.5	21
of which glucose	35	26.5
of which maltose	22	16.5

pH	4.0 - 6.0
Water activity	0.7
Viscosity at 25°C (mPa.s) at 76 brix	1100
Colouring (EBC solution 10%)	1

## MINERALS (PPM)

Potassium	80
Iron	1
Calcium	50
Magnesium	30
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.