

FORM

Liquid

CATEGORY

Syrup

ORIGIN

Wheat

DEMINERALISATION

none



Colour

DESCRIPTION

Liquid organic wheat syrup, contains 9.5% 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.)	74

NUTRITIONAL INFORMATION/100G AT 78 BRIX

Energy (kCal)	305
Energy (kJ)	1275
Lipids g	0.1
of which saturates	<0.1
Total carbohydrates g/100g	76
of which total sugars	61
of which carbohydrates >DP2	15
Proteins g	<0.1
Salt g	0.10

	ON DRY MATTER	AT 78 BRIX
Total sugars	78.5	61
of which fructose	9.5	7.5
of which glucose	35	27
of which maltose	34	26.5

pH	4.0 - 6.0
Water activity	0.69
Viscosity at 25 °C (mPa.s) at 78 brix	3200
Colouring (EBC solution 10%)	1

MINERALS (PPM)

Potassium	90
Iron	2
Calcium	70
Magnesium	40
Phosphorus	300

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

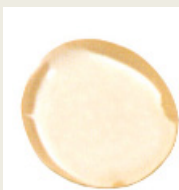
Syrup

ORIGIN

Wheat

DEMINERALISATION

none



Colour

USAGE RECOMMENDATIONS

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

* 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

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**CONTAMINANTS**

- Regulation concerned : 2023/915/EC

STORAGE*

- 390 days in pail between 10°C and 25°C (Minimum 180 days remaining at delivery)
- 390 days in drum between 10°C and 25°C (Minimum 180 days remaining at delivery)
- 390 days in container between 10°C and 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***CUSTOM CODE***

- 1702 3090