

# Sipa-Wheat F9,5\*



Colour

## CATEGORY

Syrup

## FORM

liquid

## ORIGIN

Wheat

## DEMINERALISATION

none

## 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.

## 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: 2003/89/EC, 2006/142/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
- Bulk

## CUSTOM CODE\*

- 1702 3090

## CERTISYS BE-BIO-01\*

- \* These markings are printed on the product labeling

## ANALYSIS

Brix	78±2
Equivalent dextrose (D.E.)	74
<b>NUTRITIONAL INFORMATION/100G AT 78 BRIX</b>	
<b>Total carbohydrates g/100g</b>	<b>76</b>
of which total sugars	61
of which carbohydrates >DP2	15
<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>0.04</b>
<b>Energy (kCal)</b>	<b>305</b>
<b>Energy (kJ)</b>	<b>1275</b>

	ON DRY MATTER	AT 78 BRIX
<b>Total sugars</b>	<b>78.5</b>	<b>61</b>
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
Diastatic index	--

## 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
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.