

Sipadry-BarleyMalt 25*



Colour

CATEGORY

Dehydrated syrup

FORM

dehydrated

ORIGIN

Barley malt

DEMINERALISATION

none

DESCRIPTION

Organic dehydrated malted barley syrup, obtained by the hydrolysis of malted barley flour using natural enzymes from malting, then dried by atomisation. Yellow coloured powder, it has the characteristic flavour of malt.

LABELLING

Dehydrated non refined barley malt syrup.

USES

Biscuits, dairy and vegetable products (drinks, yoghurts, desserts, etc), bakery, snacks, pharmacy, cosmetics, etc.

FUNCTIONALITIES

Bulking agent/cereal flavour/natural colour.

CERTIFICATIONS

- EU 834/2007 & 889/2008: organically grown product - Certisys BE-BIO-01*
- Kosher

ALLERGENS

- Regulations concerned: 2003/89/EC, 2006/142/EC
- Gluten traces

CONTAMINANTS

- Regulation concerned : 1881/2006/EC

STORAGE*

- 720 days in bag at <25°C

PACKAGING*

- 25kg

CUSTOM CODE*

- 1702 3090

CERTISYS BE-BIO-01*

- * These markings are printed on the product labeling

ANALYSIS

Dry matter	96
Equivalent dextrose (D.E.)	25±4

NUTRITIONAL INFORMATION/100G AT 96 % DM	
Total carbohydrates g/100g	88.5
of which total sugars	18.5
of which carbohydrates >DP2	70
Proteins g	5.3
Lipids g	0.3
of which saturates	<0.1
Sodium g	0.06
Energy (kCal)	377
Energy (kJ)	1576

	ON DRY MATTER	AT 96 % DM
Total sugars	19.5	18.5
of which glucose	4	3.8
of which maltose	15.5	14.9

pH	4.0 - 6.0
Diastatic index	--

MINERALS (PPM)

Potassium	4320
Iron	6
Calcium	120
Magnesium	672
Phosphorus	2880

MICROBIOLOGY

Mesophilic bacteria /g	<5000
Moulds /g	<150
Yeasts /g	<300
E.Coli /g	<10
Enterobacteriaceae /g 30°C	<10
Staphylococcus aureus /g	<10
Bacillus cereus /g	<100
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.