Sipadry-BarleyMalt 25*



CATEGORY FORM

Dehydrated syrup dehydrated

ORIGIN DEMINERALISATION

Barley malt none

DESCRIPTION

Dehydrated organic 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, dehydrated barley malt extract.

USES

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

FUNCTIONALITIES

Bulking agent/ cereal flavour/ natural colour.

CERTIFICATIONS

- EU 848/2018: organically grown products Certisys BE-BIO-01*
- Kosher, Halal

ALLERGENS

- Regulations concerned: 2011/1169/EC
- Gluten presence

CONTAMINANTS

• Regulation concerned : 2023/915/EC

STORAGE*

• 720 days in bag at <25°C (Minimum 90 days remaining at delivery)

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 | |
| Energy (kCal) | 377 |
| Energy (kJ) | 1576 |
| Lipids g | 0.3 |
| of which saturates | <0.1 |
| Total carbohydrates g/100g | 88.5 |
| of which total sugars | 24.5 |
| of which carbohydrates >DP2 | 64 |
| Proteins g | 5.3 |
| Salt g | 0.15 |

| | ON DRY MATTER | AT 96 % DM |
|-------------------|------------------|------------|
| Total sugars | 25.5 | 24.5 |
| of which fructose | 1.5 | 1.4 |
| of which glucose | 4 | 3.8 |
| of which maltose | 15.5 | 15.0 |
| of which sucrose | 4.5 | 4.3 |

| pH 4. | 0 - 6.0 |
|-------|---------|
|-------|---------|

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 |
| Staphylococcus aureus /g | <10 |
| Bacillus cereus /g | <100 |
| Salmonella /25g | None |
| Listeria monocytogenes /25g | None |
| | |



These indicative analytical values reflect the actual position of our knowledge and do not constitute any guarantee.