

Sipadry-MaizeMalt 25*



Colour

CATEGORY

Dehydrated syrup

FORM

dehydrated

ORIGIN

Corn / Barley malt

DEMINEERALISATION

none

DESCRIPTION

Dehydrated organic maize and malted barley syrup, obtained by the hydrolysis of maize and malted barley flours using natural enzymes from malting, then dried by atomisation. Yellow coloured powder, it has the flavour of lightly malted maize.

LABELLING

Dehydrated non refined corn & barley malt syrup, dehydrated corn & barley malt extract.

USES

Biscuits, cereal based products (bars and breakfast foods) 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
- May contain traces of mustard, soy and lupine
- 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)	384
Energy (kJ)	1605
Lipids g	1
of which saturates	<0.1
Total carbohydrates g/100g	92
of which total sugars	19.0
of which carbohydrates >DP2	73
Proteins g	1.6
Salt g	0.20

	ON DRY MATTER	AT 96 % DM
Total sugars	20	19.0
of which glucose	4.5	4.3
of which maltose	14.5	13.9
of which sucrose	1	1

pH	4.0 - 6.0
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MINERALS (PPM)

Potassium	4560
Iron	5
Calcium	79
Magnesium	510
Phosphorus	3240

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.