

Sipadry-MaizeMalt 25*



Colour

CATEGORY

Dehydrated syrup

FORM

dehydrated

ORIGIN

Corn / Barley malt

DEMINERALISATION

none

DESCRIPTION

Organic dehydrated 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, organic dehydrated corn & barley malt extract.

USES

Biscuits, cereal based products (bars and breakfast foods) 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: 2011/1169/EC
- Gluten presence

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	92
of which total sugars	18.0
of which carbohydrates >DP2	74
Proteins g	1.6
Lipids g	1
of which saturates	<0.1
Sodium g	0.08
Energy (kCal)	384
Energy (kJ)	1605

	ON DRY MATTER	AT 96 % DM
Total sugars	19	18.0
of which glucose	4.5	4.3
of which maltose	14.5	13.9

pH 4.0 - 6.0

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
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.