Sipadry-Oat 19*

Colour

CATEGORY

Dehydrated syrup

FORM

dehydrated

ORIGIN

Oat

DEMINERALISATION

None

DESCRIPTION

Dehydrated organic oat syrup obtained by hydrolysis of oat flour using natural GMO-free enzymes, then drying. Beige colour with oat flavour.

LABELLING

Non refined dehydrated oat syrup, oat extract.

USES

Biscuits, dairy products (drinks, yoghurts, desserts, etc.), ice creams, pharmacy, cosmetics, etc. Caution: residual enzymatic activity is possible.

FUNCTIONALITIES

Cereal taste/ prevent crystallization/ bulking agent/ crispness/ viscosity , ...

CERTIFICATIONS

- EU 848/2018: organically grown products - 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*

- 17023090

CERTISYS BE-BIO-01*

- * These markings are printed on the product labeling

ANALYSIS

Dry matter	96
Equivalent dextrose (D.E.)	18±4

NUTRITIONAL INFORMATION/100G AT 96 % DM	
Energy (kCal)	**417**
Energy (kJ)	**1743**
Lipids g	**7.5**
of which saturates	1.4
Total carbohydrates g/100g	**84**
of which total sugars	9.6
of which carbohydrates >DP2	87.5
Proteins g	**3.5**
Salt g	**0.04**

	ON DRY MATTER	**AT 96 % DM**
Total sugars	**10**	**9.6**
of which glucose	1.2	1.1
of which maltose	8	7.7
of which sucrose	0.8	0.8

pH	4.5 - 6.5

MINERALS (PPM)

Potassium	3515
Iron	1
Calcium	27
Magnesium	250
Phosphorus	1750

MICROBIOLOGY

Mesophilic bacteria /g	<10000
Moulds /g	<500
Yeasts /g	<500
E.Coli /g	<10
Enterobacteriaceae /g 30˚C	<10
Staphylococcus aureus /g	<10
Bacillus cereus /g	<500
Clostridium perfringens /g	<1
Salmonella /25g	<1
Listeria monocytogenes /25g	<1

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