

Sipadry-Pioca 10*



Colour

CATEGORY

Dehydrated syrup

FORM

dehydrated

ORIGIN

Manioc

DEMINERALISATION

none

DESCRIPTION

organic manioc maltodextrin, obtained by the hydrolysis of manioc starch using natural enzymes (GMO free), then dried by atomisation. White coloured maltodextrin, with a neutral flavour providing a lot of viscosity once diluted

LABELLING

Dehydrated non refined manioc syrup, dehydrated non refined tapioca syrup.

USES

Biscuits, dairy and vegetable products (drinks, yoghurts, desserts, etc.), baby food, dehydrated soups, etc.

FUNCTIONALITIES

Bulking agent, fat replacer.

CERTIFICATIONS

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

ALLERGENS

- Regulations concerned: 2003/89/EC, 2006/142/EC
- Gluten <20 ppm

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.)	10±4
NUTRITIONAL INFORMATION/100G AT 96 % DM	
Total carbohydrates g/100g	94
of which total sugars	6.5
of which carbohydrates >DP2	87.5
Proteins g	0.1
Lipids g	0.1
of which saturates	<0.1
Sodium g	0.05
Energy (kCal)	377
Energy (kJ)	1576

	ON DRY MATTER	AT 96 % DM
Total sugars	7	6.5
of which glucose	1	0.9
of which maltose	6	5.8

pH	4.0 - 6.0
Diastatic index	--

MINERALS (PPM)

Potassium	300
Iron	4
Calcium	156
Magnesium	48
Phosphorus	60

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.