

Sipadry-Rice 18*



Colour

CATEGORY

Dehydrated syrup

FORM

dehydrated

ORIGIN

Rice

DEMINERALISATION

none

DESCRIPTION

Organic rice maltodextrin, obtained by the hydrolysis of rice flour using natural enzymes (GMO free), then dried by atomisation. White colour maltodextrin with a rice flavour and provides a lot of viscosity once diluted.

LABELLING

Dehydrated non refined rice syrup, organic dehydrated rice extract.

USES

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

FUNCTIONALITIES

Bulking agent/cereal flavour.

CERTIFICATIONS

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

ALLERGENS

- Regulations concerned: 2011/1169/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.)	18±4
NUTRITIONAL INFORMATION/100G AT 96 % DM	
Total carbohydrates g/100g	92
of which total sugars	10.5
of which carbohydrates >DP2	81.5
Proteins g	0.6
Lipids g	0.2
of which saturates	<0.1
Sodium g	0.05
Energy (kCal)	373
Energy (kJ)	1559

	ON DRY MATTER	AT 96 % DM
Total sugars	11	10.5
of which glucose	5	4.8
of which maltose	6	5.8

pH 4.0 - 6.0

MINERALS (PPM)

Potassium	1440
Iron	1
Calcium	60
Magnesium	360
Phosphorus	960

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.