

# 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.

## USES

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

## FUNCTIONALITIES

Bulking agent/prevent crystallisation/cereal flavour/fat replacer.

## CERTIFICATIONS

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

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

|                     | ON DRY MATTER | AT 96 % DM  |
|---------------------|---------------|-------------|
| <b>Total sugars</b> | <b>11</b>     | <b>10.5</b> |
| of which glucose    | 5             | 4.8         |
| of which maltose    | 6             | 5.8         |

|                 |           |
|-----------------|-----------|
| pH              | 4.0 - 6.0 |
| Diastatic index | --        |

## 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.