

Sipadry-Wheat 18*



Colour

CATEGORY

Dehydrated syrup

FORM

dehydrated

ORIGIN

Wheat

DEMINERALISATION

none

DESCRIPTION

organic wheat maltodextrin, obtained by the hydrolysis of wheat 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 wheat 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, 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.)	18±4
NUTRITIONAL INFORMATION/100G AT 96 % DM	
Total carbohydrates g/100g	93.5
of which total sugars	6.5
of which carbohydrates >DP2	87
Proteins g	<0,1
Lipids g	0.4
of which saturates	<0.1
Sodium g	0.05
Energy (kCal)	378
Energy (kJ)	1580

	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	132
Iron	4
Calcium	96
Magnesium	60
Phosphorus	360

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.