

## Sipadry-Wheat 30\*



Colour

### CATEGORY

Dehydrated syrup

### FORM

dehydrated

### ORIGIN

Wheat

### DEMINERALISATION

none

### DESCRIPTION

Dehydrated organic wheat syrup, obtained by the hydrolysis of wheat starch using natural enzymes (GMO free), then dried by atomisation. White coloured powder, with a neutral light sweet flavour, and provides viscosity once diluted.

### LABELLING

Dehydrated non refined wheat syrup.

### USES

Biscuits, dairy and vegetable products (drinks, yoghurts, desserts, etc.), ice creams, cereal-based products (bars and breakfast foods, etc), baby food, dehydrated soups, pharmacy, cosmetics, etc.

### FUNCTIONALITIES

Bulking agent, prevent crystallisation, fat replacer, crispness.

### 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.)	30±4
<b>NUTRITIONAL INFORMATION/100G AT 96 % DM</b>	
<b>Total carbohydrates g/100g</b>	<b>93.5</b>
of which total sugars	18.0
of which carbohydrates >DP2	75.5
<b>Proteins g</b>	<b>&lt;0.1</b>
<b>Lipids g</b>	<b>0.4</b>
of which saturates	<0.1
<b>Sodium g</b>	<b>0.05</b>
<b>Energy (kCal)</b>	<b>378</b>
<b>Energy (kJ)</b>	<b>1580</b>

	ON DRY MATTER	AT 96 % DM
<b>Total sugars</b>	<b>19</b>	<b>18.0</b>
of which glucose	4	3.8
of which maltose	15	14.4

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.