

# 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, organic dehydrated wheat extract.

## 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, crispness.

## CERTIFICATIONS

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

## 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.)                     | 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

## 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.