

FORM

liquid

CATEGORY

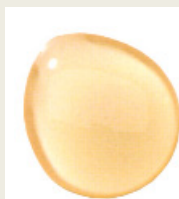
Syrup

ORIGIN

Manioc

DEMINERALISATION

none



Colour

DESCRIPTION

Liquid organic manioc syrup, obtained by the hydrolysis of manioc starch using natural enzymes (GMO free). It is transparent, lightly golden and has a neutral, sweet flavour. There is a risk of crystallization at a temperature below 10°C.

LABELLING

Non refined manioc syrup, non refined tapioca syrup, tapioca extract.

USES

Biscuits, dairy and plant-based products (drinks, yoghurts, desserts, etc.), ice creams, cereal-based products (bars and breakfast foods), confectionery, sauces, fruit-based preparations, bakery, snacks, saccharose and honey substitutes for consumers, pharmacy, cosmetics, etc.

FUNCTIONALITIES

Sweetener.

* These markings are printed on the product labeling

These indicative analytical values reflect the actual position of our knowledge and do not constitute any guarantee.

Last updated: 22/04/2025

ANALYSIS

Brix	80±2
Equivalent dextrose (D.E.)	69

NUTRITIONAL INFORMATION/100G AT 80 BRIX	
Energy (kCal)	315
Energy (kJ)	1340
Lipids g	0.1
of which saturates	<0.1
Total carbohydrates g/100g	78.5
of which total sugars	63
of which carbohydrates >DP2	15.5
Proteins g	0.1
Salt g	0.10

	ON DRY MATTER	AT 80 BRIX
Total sugars	79	63
of which glucose	35.0	28
of which maltose	44.0	35

pH	4.5 - 6.0
Water activity	0.69
Viscosity at 25°C (mPa.s) at 80 brix	6000
Colouring (EBC solution 10%)	2

MINERALS (PPM)

Potassium	250
Iron	3
Calcium	130
Magnesium	40
Phosphorus	50

MICROBIOLOGY

Mesophilic bacteria /g	<2000
Moulds /g	<100
Yeasts /g	<200
E.Coli /g	<10
Staphylococcus aureus /g	<10
Bacillus cereus /g	<10
Salmonella /25g	None
Listeria monocytogenes /25g	None

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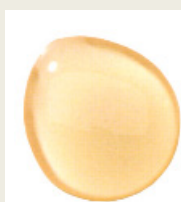
Syrup

ORIGIN

Manioc

DEMINERALISATION

none



Colour

USAGE RECOMMENDATIONS

UHT or heat treatment recommended if product is diluted (e.g. as in plant-based drinks).

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ALLERGENS**PRESENCE (Y/N/VALUE) TRACES (Y/N/VALUE)**

Cereals containing gluten and products thereof	N	N
Gluten	N	<20 ppm
Crustaceans and products thereof	N	N
Eggs and products thereof	N	N
Fish and products thereof	N	N
Peanuts and products thereof	N	N
Soybeans and products thereof	N	N
Milk and products thereof (including lactose)	N	N
Nuts and products thereof	N	N
Celery and products thereof	N	N
Mustard and products thereof	N	N
Sesame seeds and products thereof	N	N
Sulfur dioxide > 10 ppm	N	N
Lupin and products thereof	N	N
Molluscs and products thereof	N	N

CERTIFICATIONS

- EU 2018/848: organically grown products - Certisys BE-BIO-01*
- Kosher, Halal

CONTAMINANTS

- Regulation concerned : 2023/915/EC

STORAGE*

- 390 days in drums between 10°C and 25°C (Minimum 180 days remaining at delivery)
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We recommend to use our syrups quickly after opening.

If the customer still wants to use the product after BBD, we advise to measure pH, look for absence of visible moulds or fermentation smell and to do a total plate count/yeasts/moulds analysis.

PACKAGING*

- 25kg
- 295kg
- 1400kg
- Bulk

CUSTOM CODE*

- 1702 3090