

PRODUCT INFORMATION

See also [Http://www.organic.nl](http://www.organic.nl)

Product	Corn malt syrup
Code	16030
Country of origin	Belgium
Last update	01-11-2018
Issue date	30-08-2011
This product is	Organic and not genetically modified or irradiated

Ingredients	Organic Corn flour, Organic Barley malt, water
Additives	None
Production process	<p>Hydrolysis of maize starch thanks to the use of barley malt enzymes.</p> <p>Mixing of ingredients (corn, malt and water), pH adjustment (citric acid), adding natural enzymes(GMO free), heating, cooking at 100°C, cooling, addition of natural enzymes and malt, hydrolysis, heating at 100°C, mechanical filtration, concentration of juice, safety filtration, filling, storage</p>

Sensorial properties	
Smell	Weak corn smell
Colour	Light brown
Colouring (EBC solution 10%)	4.5
Taste	Sweet /malt taste
Appearance	Thick syrup

Packing			
Net content	25 kg		
Kind of packing	PP bucket		
Packing size (lxbxh)	33 x 33 x 35		
Packing/layer	11	Layers/pallet	3

Shelf life	
Storage conditions	Between 6°C and 25°C
Maximum shelf life	12 months after production

Nutritional values (per 100 gram)		(from supplier)
Energy	1338 kJ 320 kCal	
Protein (g)	1.3	
Fat (g)	0.8	Saturated: <0.1
Carbohydrates (g)	77	Sugars: 46.5
Salt (g)	0.18	

	On dry matter	At 80 brix
Total sugars	58	46.5
Of which glucose	6	5
Of which maltose	51	41

Analytical properties	
Dextrose Eq (D.E.)	44
pH	4.0 – 6..0
Viscosity at 25°C (mPa.s) at 80 brix	18000
Water activity (Aw)	0.73

Microbiological Properties	
Mesophilic germs (cfu/g)	< 2000
Yeast (cfu/g)	< 200
Moulds (cfu/g)	< 100
Enterobacteriaceae (/g at 30°C)	< 10
E. Coli (cfu/g)	< 10
Bacillus cereus (cfu/g)	< 10
Salmonellae (cfu/25g)	< 1
Listeria monocyto. (cfu/25g)	< 1
Clostridium perfringes (cfu/g)	< 1

Allergy list (+ = present, - = absent and ? = unknown * possible cross contamination)			
Cow's milk protein	-	Peanuts/groundnuts (-derivatives)	-
Lactose or milk sugar	-	Peanutoil	-
(Chicken) egg	-	Sesame	-
Soya protein (-derivatives)	-	Sesame-oil	-
Soya oil	-	Glutamate added E620-E625	-
Gluten	-	Sulfite E220-E228	-
Wheat	-	Benzoic acid/Parabens E210-E213	-
Rye	-	Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155	-
Beef (-derivatives)	-	Tartrazine E102	-
Pork (-derivatives)	-	Cinnamon	-
Chicken (-derivatives)	-	Vanillin	-
Fish	-	Coriander	-
Shell-fish	-	Celery	-
Corn /Maize (-derivatives)	+	Umbelliferae	-
Cocoa	-	Carrot	-
Yeast	-	Lupine	-
Pulses	-	Mustard	-
Nuts (-derivates)	-	Mollusc (- derivates)	-
Nut-oil	-		

Acceptable for:	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	Yes
Halal-certified	No
NOP-certified	No
Fairtrade IBD	No

Use	Biscuit, cereal bars, confectionery, sauces, yoghurts, soya based milks and dessert, ice creams, cereals, tofu, sucrose and honey substitute for consumers, syrups for making up drinks, syrups from plant extracts.
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