

PRODUCT INFORMATION

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

Product	Corn syrup
Code	16032
Country of origin	Belgium
Last update	01-11-2018
Issue date	29-05-2013
This product is	Organic and not genetically modified or irradiated

Ingredients	Organic Corn flour, Water
Additive	None
Production process	Hydrolyses of corn starch thanks to the use of natural enzymes Mixing of ingredients (corn and water), pH adjustment (citric acid), adding natural enzymes (GMO free), heating, cooking at 100°C, cooling, addition of natural enzymes, hydrolysis, heating at 100°C, mechanical filtration, concentration of juice, safety filtration, filling, storage

Sensorial properties	
Smell	Weak corn smell
Colour	Orange dark
Colouring (EBC solution 10%)	8
Taste	Sweet
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	210 days in bucket at <25°C / 390 days in bucket at <12°C
Maximum shelf life	7 months / 12 months after production

Nutritional values (per 100 gram)		(from supplier)
Energy	1329 kJ 318 kCal	
Protein (g)	1.2	
Fat (g)	1	Saturated: 0.1
Carbohydrates (g)	76	Sugars: 55
Salt (g)	0.15	

	On dry matter	At 80 brix
Total sugars	69	55
Of which glucose	30	24
Of which maltose	39	31

Analytical properties	
Dextrose Eq (D.E.)	62
pH	4.0 – 6.0
Viscosity at 25°C (mPa.s) at 80 brix	13000
Water activity	0.71

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
Staphylococcus (cfu/g)	< 10
Salmonella (cfu/25g)	< 1
Clostridium perfringens (cfu/g)	< 1
Listeria monocyto. (cfu/25g)	< 1

Allergy list (+ = present, - = absent and * = 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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