

## PRODUCT INFORMATION

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

<b>Product</b>	<b>Corn syrup</b>
<b>Code</b>	<b>16033</b>
<b>Certificate</b>	<b>Certisys BE-1</b>
<b>Country of origin</b>	<b>Belgium</b>
<b>Last update</b>	<b>29 May 2013</b>
<b>Issue date</b>	<b>29 May 2013</b>
<b>This product is</b>	<b>Organic and not genetically modified or irradiated</b>

<b>Ingredients</b>	<b>Organic Corn flour, Water</b>
<b>Additive</b>	<b>Organic lemon juice</b>
<b>Production process</b>	<b>Hydrolyses of corn starch thanks to the use of natural enzymes</b>  <b>Mixing of ingredients (corn and water), pH adjustment (lemon juice), adding natural enzymes, heating, cooking at 100°C, cooling, addition of natural enzymes, hydrolysis, heating at 100°C, mechanical filtration, concentration of juice, safety filtration, filling, storage</b>

<b>Sensorial properties</b>	
<b>Smell</b>	<b>Weak corn smell</b>
<b>Colour</b>	<b>Orange dark</b>
<b>EBC solution 10%</b>	<b>2</b>
<b>Taste</b>	<b>Sweet</b>
<b>Appearance</b>	<b>Thick syrup</b>

<b>Packing</b>			
<b>Net content</b>	<b>275 kg</b>		
<b>Kind of packing</b>	<b>drum</b>		
<b>Packing size (lxbxh)</b>			
<b>Packing/layer</b>	<b>11</b>	<b>Layers/pallet</b>	<b>3</b>

<b>Shelflife</b>	
<b>Storage conditions</b>	<b>Room temperature / 12°C</b>
<b>Maximum shelflife</b>	<b>6 months / 12 months</b>

Nutritional values (per 100 gram)		(from supplier)
Energy	1314 kJ 314 kCal	
Protein (g)	1,3	
Fat (g)	0,5	Saturated: - % Mono-unsaturated: - % Poly-unsaturated: -%
Carbohydrates (g) (on dry matter)	95	Fructose: 0 Glucose: 29 Maltose: 45 Higher sugars: 22
Dry matter (%)	80	
Mineral (mg)	Calcium (Ca): 4 Iron (Fe): 0,3 Potassium(K): 365	Sodium (Na): 59 Phosphor (P): 170 Magnesium (Mg): 46
Vitamins (mg)	Vitamin A: - IU/ RE Vitamin B1: - Vitamin B2: -	Niacin: - Vitamin B6: - Vitamin C: -

Analytical properties	
Dextrose Eq (D.E.)	62 (average)
Diastase-value	0
pH	4,5 - 6,0
Viscosity (at 25°C)	30000 cPs
Water activity (Aw)	0,71

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

<b>Aflatoxin (B1,B2,G1,G2)</b>	<b>&lt; 4 ppb</b>
<b>Ochratoxine</b>	<b>&lt; 3 ppb</b>
<b>DON</b>	<b>&lt; 750 ppb</b>
<b>Fumiosine</b>	<b>&lt; 1000 ppb</b>

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

<b>Acceptable for:</b>	
<b>Vegetarians</b>	<b>Yes</b>
<b>Vegans</b>	<b>Yes</b>
<b>Lacto-vegetarians</b>	<b>Yes</b>
<b>Kosher-certified</b>	<b>Yes</b>
<b>Halal-certified</b>	<b>No</b>
<b>NOP-certified</b>	<b>No</b>
<b>Ecosocial</b>	<b>No</b>

<b>Use</b>	<b>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.</b>
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