

PRODUCT INFORMATION

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

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| Product | Rice syrup |
| Code | 16080 |
| Certificate | Certisys BE-1 |
| Country of origin | Belgium |
| Last update | 13 May 2015 |
| Issue Date | 13 May 2015 |
| This product is | Organic and not genetically modified or irradiated |

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| Ingredients | Organic Rice flour, Water |
| Additives | None |
| Production process | Hydrolysis of Rice starch thanks to the use of natural enzymes (GMO-free) Mixing of ingredients (rice and water), pH adjustment (citric acid), 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 |

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| Sensorial properties | |
| Smell | Weak rice smell |
| Colour | Yellow |
| EBC solution 10% | 2.0 |
| Taste | Product specific, Sweet, rice |
| Appearance | Thick syrup |

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

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| Shelflife | |
| Storage conditions | < 25°C |
| Maximum shelflife | 12 months |

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| Nutritional values (per 100 gram) | | (from supplier) |
| Energy | kJ 312 kCal | |
| Protein (g) | 0.5 | |
| Fat (g) | 0.2 | Saturated: - % Mono-unsaturated: - % Poly-unsaturated: -% |
| Carbohydrates (g) (on dry matter) | 96 | Fructose: 0% Glucose: 29% Maltose: 38% Poly-saccharides: 29% |
| Dry matter(%) | 80 | |
| Mineral (mg) | Calcium (Ca): 5 Iron (Fe): 0,1 Potassium(K): 84 | Sodium (Na): 44 Phosphor (P): 80 Magnesium (Mg): 30 |
| Vitamins (mg) | Vitamin A: - IU/ RE Vitamin B1: - Vitamin B2: - | Niacin: - Vitamin B6: - Vitamin C: - |

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| Analytical properties | |
| Dextrose Equivalent (D.E.) | 62 |
| Diastase-value | 0 |
| pH | 4,0 - 6,0 |
| Viscosity (at 25°C) | 17000 cps |
| Water activity (Aw) | 0,7 |
| Colouring(EBC solution 10%) | 2 |
| Ash | 0.6 |

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| 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 |

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| Bacillus cereus (cfu/g) | < 10 |
| Staphylococcus Aureus(cfu/g) | < 10 |
| Salmonella (cfu/25g) | <1 |
| Listeria monocytogenes. (cfu/25g) | <1 |
| Clostridium perfringes | <1 |
| Mycotoxins | In accordance with EC legislation 1881/2006; 1126/2007; 165/2010 |

| 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: | |
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| Vegetarians | Yes |
| Vegans | Yes |
| Lacto-vegetarians | Yes |
| Kosher-certified | Yes |
| Halal-certified | No |
| NOP-certified | No |
| Ecosocial | No |

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| Use | Biscuit, cereal bars, confectionery, sauces, yoghurts, soya based milks and deserts, cereals, tofu, sucrose and honey substitute for consumers, syrups from plant extracts |
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