

PRODUCT INFORMATION

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

Product	Organic Brown Rice Syrup
Code	16081
Certificate	Certisys BE-BIO-01
Country of origin	Belgium
Last update	02 April 2015
Issue Date	02 April 2015
This product is	Organic and not genetically modified or irradiated

Ingredients	Organic Brown 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

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

Packing			
Net content	295 kg		
Kind of packing	Drum		
Packing size (L x W x H)	(Ø*H) 59,4*88,0		
Packing/layer	4	Layers/pallet	1

Shelflife	
Storage conditions	Room temperature / < 25°C

Maximum shelflife	12 months
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Nutritional values (per 100 gram)		(from supplier)
Energy	1323 kJ 316 kCal	
Protein (g)	1.1	
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): Iron (Fe): Potassium(K):	Sodium (Na): 44 Phosphor (P): Magnesium (Mg):
Vitamins (mg)	Vitamin A: - IU/ RE Vitamin B1: - Vitamin B2: -	Niacin: - Vitamin B6: - Vitamin C: -

Analytical properties	
Dextrose Equivalent (D.E.)	62
Diastase-value	< 1
pH	4,0 - 6,0
Viscosity (at 25°C)	17000 mPa.s
Water activity (Aw)	0,7
Ash	0.6

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 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	-		

* gluten < 20 ppm

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

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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