

PRODUCT INFORMATION

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

Product	Wheat syrup
Code	16110
Certificate	Certisys BE-1
Country of origin	Belgium
Last update	29 May 2013
Issue Date	29 May 2013
This product is	Organic and not genetically modified or irradiated

Ingredients	Organic Wheat starch, water
Additives	None
Production process	Hydrolysis of wheat starch thanks to the use of natural enzymes (GMO-free) Mixing of ingredients (wheat starch and water), progressive solubilisation of starch at 100°C, pH adjustment(citric acid juice), Cooling, adding natural enzymes, hydrolysis, mechanical filtration, concentration of juice, safety filtration, filling, storage

Sensorial properties	
Smell	Weak wheat smell
Colour	Light Yellow
EBC solution 10%	0,8
Taste	Soft neutral taste
Appearance	Syrup

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

Shelflife	
Storage conditions	Room temperature / 12°C
Maximum shelflife	7 months / 12 months

Nutritional values (per 100 gram)		(from supplier)
Energy	1323 kJ 316 kCal	
Protein (g)	0,1	
Fat (g)	0,4	Saturated: - % Mono-unsaturated: - % Poly-unsaturated: -%
Carbohydrates (g) (on dry matter)	97,5	Fructose: 0 Glucose: 35 Maltose: 49 Poly-saccharides: 13,5
Dry matter(%)	80	
Mineral (mg)	Calcium (Ca): 15 Iron (Fe): 0,2 Potassium(K): 18	Sodium (Na): 50 Phosphor (P): 36 Magnesium (Mg): 3,5
Vitamins (mg)	Vitamin A: - IU/ RE Vitamin B1: - Vitamin B2: -	Niacin: - Vitamin B6: - Vitamin C: -

Analytical properties	
Dextrose Equivalent (D.E.)	69
Diastase-value	0
pH	4.0 – 6.0
Viscosity (at 25°C)	12000 cps
Water activity (Aw)	0,69

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	<10
Salmonella (cfu/25g)	<1
Listeria monocytogenes (cfu/25g)	<1
Clostridium perfringens(cfu/g)	<1

Mycotoxins	In accordance with EC legislation 1881/2006; 1126/2007; 165/2010
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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	-		

* < 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, sucrose and honey substitute for consumers, preserved fruit in syrup, syrups for making up drinks, syrups from plant extracts.
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