

**ANALYTICAL SPECIFICATIONS****Industrial
Products****SORGHUM EXTRACT NON-DIASTASIC
DIASORGHO ND**Page :
1/2**INGREDIENTS**

Decorticated white sorghum flour, water

**FUNCTIONAL PROPERTIES AND
APPLICATIONS**

Functional properties : sweeteners/natural colouring/binding agent/cereal taste

Use : biscuits, crackers, bread , corn and wheat flakes, cereal bars , sucrose, honey substitutes, etc.....

ORGANOLEPTIC CHARACTERISTICS

<i>Characteristic</i>	<i>Standard</i>	<i>Method</i>
Aspect	Dense, viscose	Visual inspection
Colour	Dark golden	Visual inspection
Smell /Taste	Typical Specific sweet	Olfactory and gustatory control

PHYSICO-CHEMICAL STANDARDS

<i>Characteristic</i>	<i>Unit</i>	<i>Min.</i>	<i>Standard</i>	<i>Max.</i>	<i>Method</i>
Refraction	g / 100 g	80	81	82	Brix
Dextrose equivalent		40		45	DE % in d.s.
EBC colour		3		n.d.	Colour (EBC solution 10%)
pH	-	5		6	10% solution
Specific gravity		1.9		< 1.41	g/ml at 20°C
Diastasic activity / M.S	° P. ° W.K ° L	0		0	Pollack Windisch-Kolbach Lintner
Higher sugars		Rest			
<i>Glucose</i>		6		10	% d.s.
<i>Fructose</i>		0		0	"
<i>Maltose</i>		45		50	"
Water activity		0.7		0.72	

**ANALYTICAL SPECIFICATIONS****Industrial
Products****SORGHUM EXTRACT NON-DIASTASIC
DIASORGHO ND**Page :
2/2**NUTRITION FACTS**

<i>Characteristic</i>	<i>Unit</i>	<i>Min.</i>	<i>Standard</i>	<i>Max.</i>	<i>Method</i>
Energy	kcal/100 g		311.6		
Energy	Kj/100 g		1323.4		
Fat	g/100 g		0.8		g/ 100 g
Of which :					
- Saturated			0		
- Mono-unsaturated					
- Polyunsaturated					
Carbohydrate	g/100 g		75		
Of which :					
- Sugars					
- Polyols					
- Starch					
Fiber	g/100 g		0		
Protein	g/100 g		1		
Salt	g/100 g		0.07		

MICROBIOLOGICAL PARAMETERS

<i>Characteristic</i>	<i>Unit</i>	<i>Min.</i>	<i>Standard</i>	<i>Max.</i>	<i>Method</i>
Total bacterial count	ufc/g			2000	
Moulds	ufc/g			100	
Yeasts	ufc/g			200	
Salmonella	ufc/25 g			absent	

CERTIFICATIONS AND LEGISLATIONS

Complies with the current legal requirements of the European Union.

ALLERGENS / GMO Status

Absence of allergens according to the directives :

2000/13/CE, 2001/77/CE, 2005/63/CE, 2006/142/CE.

The product does not contain ingredients genetically modified or derived from genetically modified organisms.

BEST BEFORE**12 months** from the production date - temperature of 16 - 20°C.
Keep in a cool, dry place, away from direct light.