

Hydro Wheat

Definitions and Description

Produced by the enzymic hydrolysis of wheat. It is a brown coloured viscous liquid with a density of approximately 1.3kg/l

Specification

Refractometric Solids:	68 – 72% Brix
pH:	3.5 – 5.5
Total Detectable Reducing Sugars:	30 – 36% as-is (Luff Schoorl)
Viscosity:	<4000cps @ 50°C

Average Analysis

Typical analytical results

	As-is (%)	Dry Matter (%)	No of Analyses
Moisture (vacuum oven)	25.9	-	10
Crude Protein	5.70	7.26	3
Total Fat (AH)	0.5	0.5	1
Ash	3.27	4.16	3
Crude fibre	<1.0	<1.0	3
NDF	0.47	0.59	3
Carbohydrate	68.54	87.19	-

Sugar Profile

Typical analytical results

	Dry Matter (%)	No of Analyses
Total Sugar	55.8	1
• Mono-saccharides	41.2	6
• Di-saccharides	14.4	6
• Trisaccharides	<ND	6
Oligo- & poly-saccharides	31.6	

Mineral Content

	As-is (%)	Dry Matter (%)	No of Analyses
Calcium	0.12	0.16	3
Phosphorus	0.22	0.28	3
Sodium	0.44	0.56	3
Potassium	0.50	0.64	3
Chloride	0.28	0.36	3
Magnesium	0.09	0.11	3