**Product Code: OTSS024** 



#### **ORGANIC TAPIOCA SYRUP SOLIDS 24DE**

Category	Tapioca Syrup Solid	
Form	Dehydrated	
Country Of Origin	Pakistan	
Demineralization	None	
Non-GMO	Yes	
Suitable for	Halal , Kosher & Vegetarian diets	
Functionalities	Bulking Agent	
Allergen	None	
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### Description

This product is white crystalline solids and has a clean sweet flavor with light buttery and honey flavor notes. It is made from the enzymatic treatment of Tapioca, using GMO free natural enzymes, which is filtered, concentrated and is spray dried.

#### Certifications

- ✓ NOP , EU , FIPA Organic Certified & IBD
- ✓ FSSC 22000:2013
- ✓ ISO 9001:2015
- ✓ Kosher
- √ HACCP
- √ Fair Choice

### Packaging:

Materials: Paper Bag with Polythene Liner

Size :20 Kg / Bag

Packaging is Food grade approved

## Shelf Life:

18 Months (When stored under recommended condition)

#### Storage Condition

Tapioca Syrup Solids Should be stored at temperature < 90 °F in a cool, dry environment, away from sunlight

<b>Heavy Metals</b>	Unit	Limits
Lead	ppm	< 0.05
Arsenic	ppm	< 0.1
Cadmium	ppm	< 0.05
Mercury	ppm	< 0.01

# **ANALYSIS**

<b>Chemical Parameters</b>	Unit	Limits
Dextrose Equivalent	%	20 - 26
Glucose (DP 1)	g/100g	2 - 8
Maltose (DP 2)	g/100g	8 - 14
Dry Solid Substance	%	95 - 98
Moisture	%	2 - 5
pН		4.5 - 6.5
Ash Contents	%	< 0.5
Starch	%	Negative
Protein	%	< 0.5
Fat	%	< 0.5

Microbiological	Units	Limits
Total Plate Count	cfu/g	<1000
Total Coliforms	cfu/g	<10
E.Coli	cfu/g	<10
Yeast	cfu/g	<200
Mold	cfu/g	<100
Salmonella	cfu/25g	Nil

<b>Nutritional Information</b>	Unit	Per 100 Gram
Total Calories	Kcal	386
Total Fat	g	<0.1
Saturated Fat	g	<0.1
Trans Fat	g	0
Cholesterol	mg	0
Sodium	mg	<10
Total Carbohydrates	g	96.5
Dietary Fibre	g	0
Sugar	g	14
Other Carbohydrates	g	82.5
Protein	g	< 0.1

# Uses

Ice Cream, Drinks, Yoghurts, Desserts, pharmacy, Biscuits, Break fast foods, Baby foods, Cosmetics, Bakery, Snacks, confectionary, fruit-based preparations, Dehydrated soups, etc.

<sup>\*</sup> These indicative analytical values reflect the actual position of our knowledge and do not constitute any guarantee

















