

ORGANIC BROWN HI-MALTOSE RICE SYRUP 45DE

Product Code: OBMS045

Category	Rice Syrup
Form	Liquid
Country Of Origin	Pakistan
Ingredient Declaration	Organic Brown Hi-Maltose Syrup
Non-GMO	Yes
Suitable for	Halal , Kosher & Vegetarian diets
Functionalities	Bulking Agent/Fat replacer

Description

This product is light amber coloured and has a clean sweet flavor with light buttery and honey flavor notes. It is made from the enzymatic treatment of rice using GMO free natural enzymes which is filtered and concentrated to heavy syrup.

Certifications

- ✓ NOP , EU & FIPA Organic Certified
- ✓ FSSC 22000:2010
- ✓ ISO 9001:2008
- ✓ Kosher

Packaging:

Materials :HDPE Drum or Corrugated Tote
 Size :300 Kg / Drum or 1364kg / Tote
 Packaging is Food grade approved

Shelf Life:

18 Months for IBC Tote (When stored under recommended condition)
 12 Months for Drum (When stored under recommended condition)

Storage Condition

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

ANALYSIS

Chemical Parameters	Unit	Limits
Dextrose Equivalent	%	42 - 48
Total Carbohydrates (on Dry Basis) g/100g		98.5
Glucose (DP 1)	g/100g	5 - 11
Maltose (DP 2)	g/100g	40 - 46
Other Carbohydrates	g/100g	42 - 48
Brix	%	79 - 81
pH		4.5 - 6.5
Ash Contents	%	<0.5
Water Activity	%	0.8 max
Energy	Kcal/100g	316
Starch	%	Negative
Protein	%	<0.5
Fat	%	<0.5

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

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

Allergen	Present (Y/N)
Cereals containing gluten	N
Crustaceans, molluscs and their derivatives	N
Fish and their derivatives	N
Egg or Egg products	N
Peanuts and their derivatives	N
Others	N

Uses

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

These indicative analytical values reflect the actual position of our knowledge and do not constitute any guarantee

