

**ORGANIC BROWN RICE SYRUP 42DE**

Product Code: OBRS042

<b>Category</b>	Rice Syrup
<b>Form</b>	Liquid
<b>Country Of Origin</b>	Pakistan
<b>Ingredient Declaration</b>	Organic Brown Rice Syrup
<b>Non-GMO</b>	Yes
<b>Suitable for</b>	Halal , Kosher & Vegetarian diets
<b>Functionalities</b>	Sweeteners

**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	%	38-44
Total Carbohydrates (on Dry Basis)	g/100g	98.5
Glucose ( DP 1 )	g/100g	9-15
Maltose ( DP 2 )	g/100g	13-19
Other Carbohydrates	g/100g	66-72
Brix	%	79 - 81
pH		4.5 - 6.5
Ash Contents	%	<0.5
Water Activity	%	0.80 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 derivates	N
Egg or Egg products	N
Peanuts and their derivates	N
Others	N

**Uses**

Ice Cream, Drinks, Yoghurts, Desserts, pharmacy, Biscuits, Break fast foods, Sauces ,Saccharose and honey substitutes for consumers, 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

