

Category	Tapioca Syrup
Form	Liquid
Country Of Origin	Pakistan
Ingredient Declaration	Organic Tapioca Syrup
Non-GMO	Yes
Functionalities	Sweeteners

Description

This product is colorless or almost colorless, clear and has a clean sweet flavor. It is made from the enzymatic treatment of Tapioca starch using GMO free natural enzymes which is filtered and concentrated to heavy syrup.

Certifications

- ✓ NOP & EU Organic Certified
- ✓ FSSC 22000:2005
- ✓ 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

Tapioca 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 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 ,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

