

ORGANIC TAPIOCA FRUCTOSE SYRUP 42

Product Code: OTFS42

| | |
|--------------------------|------------------|
| Category | Tapioca Syrup |
| Form | Liquid |
| Country Of Origin | Pakistan |
| Ingredient | Tapioca Fructose |
| Demineralization | None |
| Non-GMO | Yes |
| Functionalities | Sweeteners |
| Allergen | None |

Description

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

Certifications

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

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

ANALYSIS

| Chemical Parameters | Unit | Limits |
|------------------------------------|-----------|-----------|
| Dextrose Equivalent | % | 95 - 100 |
| Total Carbohydrates (on Dry Basis) | g/100g | 98.5 |
| Fructose | g/100g | 40 - 45 |
| Glucose (DP 1)+Maltose (DP 2) | g/100g | 50 - 55 |
| Other Carbohydrates | g/100g | 0 - 4 |
| Brix | % | 69 - 71 |
| pH | | 3.5 - 6.0 |
| Ash Contents | % | <0.03 |
| Water Activity * | % | 0.80 max |
| Energy | Kcal/100g | 316 |
| Starch | % | Negative |
| Protein | % | <0.5 |
| Fat | % | <0.5 |

| Microbiological | Units | Limits |
|-----------------------|---------|--------|
| Total Plate Count | cfu/g | <1000 |
| E.Coli | cfu/g | Nil |
| Yeast | cfu/g | <200 |
| Mold | cfu/g | <100 |
| Salmonella | cfu/25g | Nil |
| Bacillus cereus | cfu/25g | Nil |
| Staphylococcus aureus | cfu/25g | Nil |

| Heavy Metals | Unit | Limits |
|----------------|------|--------|
| Lead | ppm | <0.5 |
| Arsenic | ppm | <1.0 |
| Copper | ppm | <1.0 |
| Sulfur Dioxide | ppm | <10 |

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

