

ORGANIC TAPIOCA LOW SUGAR SYRUP 60

Product Code : OTLSS60

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

Description

This product is colorless or almost colorless, clear 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 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 Low Sugar Syrup 60 Should be stored at temperature < 90 °F in a cool, dry environment, away from sunlight

ANALYSIS

Chemical Parameters	Unit	Limits
Total Carbohydrates (on Dry Basis)	g/100g	98.5
Fructose	g/100g	8 - 12
Glucose	g/100g	20 - 26
Maltose	g/100g	13 - 19
Other Carbohydrates	g/100g	54 - 62
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

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

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

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

