Product Code: ISOTS042



INFANT SAFE ORGANIC TAPIOCA SYRUP 42DE

Tapioca Syrup	
Liquid	
Pakistan	
Halal , Kosher & Vegetarian diets	
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 passed through a series of filtration steps that help in the removal of heavy metals. The liquid is finally concentrated to heavy syrup.

Certifications:

- NOP, EU, FIPA Organic Certified & IBD
- FSSC 22000
- ISO 9001 + HACCP
- Kosher
- HALAL
- Fair Choice
- Gluten Free
- Non GMO

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

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.

ANALYSIS

Chemical Parameters	Unit	Limits
Dextrose Equivalent	%	38 - 44
Glucose (DP 1) (on Dry Basis) g/100g		9 - 17
Maltose (DP 2) (on Dry Basis) g/100g		14 - 22
Brix	%	79 - 81
рН		4.0 - 6.5
Ash	%	< 0.5
Water Activity *	%	0.80 max
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

Nutritional Information*	Unit	Per 100 Gram
Total Calories	Kcal	316
Total Fat	g	< 0.1
Saturated Fat	g	<0.1
Trans Fat	g	0
Cholesterol	mg	0
Sodium	mg	<10
Total Carbohydrates	g	79
Dietary Fibre	g	0
Sugar	g	26
Other Carbohydrates	g	53
Protein	g	< 0.1

Heavy Metals	Unit	Limits
Lead	ppb	<10
Arsenic	ppb	<10
Cadmium	ppb	<10
Mercury	ppb	<10

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



















