**Product Code: OMTS045** 



## ORGANIC HI-MALTOSE TAPIOCA SYRUP 45DE

Category	Tapioca Syrup		
Form	Liquid		
Country Of Origin	Pakistan		
Suitable for	Halal , Kosher & Vegetarian diets		
Allergen	None		

### Description

This product is colorless or lightly golden and has a slightly 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
- √ 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**

<b>Chemical Parameters</b>	Unit	Limits
Dextrose Equivalent	%	42 - 48
Glucose (DP 1) (on Dry Basis) g/100g		5 - 11
Maltose (DP 2) (on Dry Basis) g/100g		40 - 48
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

<b>Nutritional Information*</b>	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	43
Other Carbohydrates	g	36
Protein	g	< 0.1

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

<sup>\*</sup> These indicative analytical values reflect the actual position of our knowledge and do not constitute any guarantee



















