

ORGANIC TAPIOCA FRUCTOSE SYRUP 42

Product Code: OTFS042

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

Description

This product is colorless or almost colorless to pale yellowish, 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
- ✓ 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 Fructose 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
Fructose (on Dry Basis)	g/100g	40 - 45
Glucose + Maltose (on Dry Basis)	g/100g	50 - 55
Brix	%	68 - 72
pH		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	284
Total Fat	g	<0.1
Saturated Fat	g	<0.1
Trans Fat	g	0
Cholesterol	mg	0
Sodium	mg	<10
Total Carbohydrates	g	71
Dietary Fibre	g	0
Sugar	g	67.4
Other Carbohydrates	g	3.6
Protein	g	<0.1

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

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

