

ORGANIC TAPIOCA LOW SUGAR SYRUP 60

Product Code: OTLSS060

Category	Tapioca 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, 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

Low Sugar 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
Fructose (on Dry Basis)	g/100g	8 - 12
Glucose (on Dry Basis)	g/100g	19 - 25
Maltose (on Dry Basis)	g/100g	12 - 18
Brix	%	79 - 81
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	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	38.2
Other Carbohydrates	g	40.8
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

