

**ORGANIC TAPIOCA SYRUP 28DE**
**Product Code: OTS028**

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

**Description**

This product is colorless or almost colorless, clear and has a clean 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**

Chemical Parameters	Unit	Limits
Dextrose Equivalent	%	27 - 33
Glucose ( DP 1 ) (on Dry Basis) g/100g		2 - 10
Maltose ( DP 2 ) (on Dry Basis) g/100g		9 - 19
Brix	%	79 - 81
pH		4.0 - 6.5
Ash	%	<0.5
Water Activity *	%	0.82 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	17
Other Carbohydrates	g	62
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

