Product Code: OTSP50



ORGANIC TAPIOCA SYRUP PREMIUM

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 :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 Premium 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	11 - 17
Glucose (on Dry Basis)	g/100g	15 - 24
Maltose (on Dry Basis)	g/100g	6 - 14
Brix	%	80 - 82
pH		4.0 - 6.5
Ash	%	< 0.5
Water Activity *	%	0.75 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	32.4
Other Carbohydrates	g	46.6
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

















