

**ORGANIC TAPIOCA SYRUP SOLIDS 24DE**

**Product Code: OTSS024**

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

**Description**

This product is white crystalline solids 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 , concentrated and is spray dried.

**Certifications:**

- ✓ NOP , EU , FIPA Organic Certified & IBD
- ✓ FSSC 22000
- ✓ ISO 9001 + HACCP
- ✓ Kosher
- ✓ HALAL
- ✓ Fair Choice
- ✓ Gluten Free
- ✓ Non *GMO*

**Packaging:**

Materials :Paper Bag with Polythene Liner  
Size :20 Kg / Bag  
Packaging is Food grade approved

**Shelf Life:**

18 Months (When stored under recommended condition)

**Storage Condition:**

Tapioca Syrup Solids 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, Baby foods, Cosmetics, Bakery, Snacks, confectionary, fruit-based preparations, Dehydrated soups, etc.

**ANALYSIS**

| Chemical Parameters | Unit   | Limits    |
|---------------------|--------|-----------|
| Dextrose Equivalent | %      | 20 - 26   |
| Glucose ( DP 1 )    | g/100g | 2 - 8     |
| Maltose ( DP 2 )    | g/100g | 8 - 14    |
| Dry Solid Substance | %      | 95 - 98   |
| Moisture            | %      | 2 - 5     |
| pH                  |        | 4.5 - 6.5 |
| Ash                 | %      | < 0.5     |
| 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 | 386          |
| Total Fat                | g    | <0.1         |
| Saturated Fat            | g    | <0.1         |
| Trans Fat                | g    | 0            |
| Cholesterol              | mg   | 0            |
| Sodium                   | mg   | <10          |
| Total Carbohydrates      | g    | 96           |
| Dietary Fibre            | g    | 0            |
| Sugar                    | g    | 14           |
| Other Carbohydrates      | g    | 82           |
| Protein                  | g    | <0.5         |

| 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

