Product Code: ISORSS036



INFANT SAFE ORGANIC RICE SYRUP SOLIDS 36DE

Category Rice Syrup Solid Dehydrated Form Pakistan Country Of Origin **Ingredient** Rice Demineralization None Yes Non-GMO Suitable for Halal , Kosher & Vegetarian diets Functionalities **Bulking Agent** Allergen 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 rice, using GMO free natural enzymes, which is filtered, concentrated and is spray dried.

Certifications

- ✓ NOP , EU , FIPA Organic Certified & IBD
- √ FSSC 22000:2013
- ✓ ISO 9001:2015
- √ Kosher
- ✓ HACCP
- √ Fair Choice

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

Rice Syrup Solid Should be stored at temperature < 90 °F in a cool, dry environment, away from sunlight

Heavy Metals	Unit	Limits
Lead	ppb	<10
Arsenic	ppb	<10
Cadmium	ppb	<10
Mercury	ppb	<10

ANALYSIS

Chemical Parameters	Unit	Limits
Dextrose Equivalent	%	32 - 38
Total Carbohydrates*	g/100g	98.5
Glucose (DP 1)	g/100g	5 - 13
Maltose (DP 2)	g/100g	10 - 18
Other Carbohydrates	g/100g	71 - 79
Dry Solid Substance	%	95 - 98
Moisture	%	2 - 5
pН		4.5 - 6.5
Ash Contents	%	< 0.5
Energy *	Kcal/100g	390
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

Nutrient	Unit	Per 100 Gram
Total Calories	Kcal	390
Total Fat	g	<0.1
Saturated Fat	g	< 0.1
Trans Fat	g	0
Cholesterol	mg	0
Sodium	mg	<10
Total Carbohydrates	g	97.5
Dietary Fibre	g	0
Sugar	g	22
Other Carbohydrates	g	75.5
Protein	g	< 0.1

Uses

Ice Cream, Drinks, Yoghurts, Desserts, pharmacy, Biscuits, Break fast foods, Baby foods, Cosmetics, Bakery, Snacks, confectionary, fruit-based preparations, Dehydrated soups, etc.

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

















