

ORGANIC BROWN RICE SYRUP 42DE

Product Code: OBRS042

Rice Syrup	
Liquid	
Pakistan	
Rice	
None	
Yes	
Halal , Kosher & Vegetarian diets	
Sweeteners	
None	

Description

This product is light amber coloured 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 and concentrated to heavy syrup.

Certifications

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

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

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

Heavy Metals	Unit	Limits
Lead	ppm	< 0.05
Arsenic	ppm	<0.1
Cadmium	ppm	< 0.05
Mercury	ppm	< 0.01

ANALYSIS

Chemical Parameters	Unit	Limits
Dextrose Equivalent	%	38 - 44
Total Carbohydrates (on Dry	y Basis) g/100g	98.5
Glucose (DP 1)	g/100g	9 - 17
Maltose (DP 2)	g/100g	13 - 21
Other Carbohydrates	g/100g	62 - 70
Brix	%	79 - 81
рН		4.5 - 6.5
Ash Contents	%	<0.5
Water Activity *	%	0.80 max
Energy	Kcal/100g	316
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	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	29
Other Carbohydrates	g	50
Protein	g	<0.1

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.

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

















