

INFANT SAFE ORGANIC TAPIOCA SYRUP 60DE

Product Code: ISOCTS060

Category	Tapioca Syrup
Form	Liquid
Country Of Origin	Pakistan
Demineralization	None
Non-GMO	Yes
Suitable for	Halal , Kosher & Vegetarian diets
Functionalities	Sweeteners
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 passed through a series of filtration steps that help in the removal of heavy metals. The liquid is finally 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

Tapioca Syrup 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

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

ANALYSIS

Chemical Parameters	Unit	Limits
Dextrose Equivalent	%	58 - 64
Total Carbohydrates (on Dry Basis)	g/100g	98.5
Glucose (DP 1)	g/100g	27 - 35
Maltose (DP 2)	g/100g	34 - 42
Other Carbohydrates	g/100g	26 - 34
Brix	%	79 - 81
pH		4.5 - 6.5
Ash Contents	%	<0.5
Water Activity *	%	0.60 - 0.72
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	55
Other Carbohydrates	g	24
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.

