

**ORGANIC BROWN HI-MALTOSE RICE SYRUP 45DE**

Product Code: OBMS045

|  |                                   |
|--|-----------------------------------|
| <b>Category</b>  | Rice Syrup                        |
| <b>Form</b>  | Liquid                            |
| <b>Country Of Origin</b>   | Pakistan                          |
| <b>Ingredient</b>  | Rice                              |
| <b>Demineralization</b>  | None                              |
| <b>Non-GMO</b>   | Yes                               |
| <b>Suitable for</b>  | Halal , Kosher & Vegetarian diets |
| <b>Functionalities</b>   | Bulking Agent/Fat replacer        |
| <b>Allergen</b>  | None                              |
| <b>Description</b>   |                                   |
| 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. |                                   |
| <b>Certifications</b>  |                                   |
| <ul style="list-style-type: none"> <li>✓ NOP , EU , FIPA Organic Certified &amp; IBD</li> <li>✓ FSSC 22000:2013</li> <li>✓ ISO 9001:2015</li> <li>✓ Kosher</li> <li>✓ HACCP</li> <li>✓ Fair Choice</li> </ul>                                  |                                   |
| <b>Packaging:</b>  |                                   |
| Materials :HDPE Drum or Corrugated Tote  |                                   |
| Size :300 Kg / Drum or 1364kg / Tote   |                                   |
| Packaging is Food grade approved   |                                   |
| <b>Shelf Life:</b>   |                                   |
| 18 Months for IBC Tote (When stored under recommended condition)   |                                   |
| 12 Months for Drum (When stored under recommended condition)   |                                   |
| <b>Storage Condition</b>   |                                   |
| Rice Syrup Should be stored at temperature < 90 °F in a cool, dry environment, away from sunlight  |                                   |

**ANALYSIS**

| Chemical Parameters                | Unit      | Limits    |
|------------------------------------|-----------|-----------|
| Dextrose Equivalent                | %         | 42 - 48   |
| Total Carbohydrates (on Dry Basis) | g/100g    | 98.5      |
| Glucose ( DP 1 )                   | g/100g    | 3 - 11    |
| Maltose ( DP 2 )                   | g/100g    | 42 - 50   |
| Other Carbohydrates                | g/100g    | 40 - 48   |
| Brix                               | %         | 79 - 81   |
| pH                                 |           | 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    | 43           |
| Other Carbohydrates | g    | 36           |
| 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.

| 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

