

**CONVENTIONAL BROWN LOW SUGAR RICE SYRUP 60**

Product Code : CBLRS60

<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>Functionalities</b>	Sweeteners
<b>Allergen</b>	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**

- ✓ FSSC 22000:2013
- ✓ ISO 9001:2015
- ✓ HACCP
- ✓ Fair Choice
- ✓ Kosher

**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**

Brown Low Sugar Rice Syrup 60 Should be stored at temperature < 90 °F in a cool, dry environment, away from sunlight

**ANALYSIS**

Chemical Parameters	Unit	Limits
Total Carbohydrates (on Dry Basis)	g/100g	98.5
Fructose	g/100g	8 - 12
Glucose	g/100g	20 - 26
Maltose	g/100g	13 - 19
Other Carbohydrates	g/100g	54 - 62
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

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

**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

