

**ORGANIC RICE SYRUP SOLIDS 24DE**
**Product Code: ORSS024**

<b>Category</b>	Rice Syrup Solid
<b>Form</b>	Dehydrated
<b>Country Of Origin</b>	Pakistan
<b>Ingredient Declaration</b>	Rice
<b>Demineralization</b>	None
<b>Non-GMO</b>	Yes
<b>Suitable for</b>	Halal , Kosher & Vegetarian diets
<b>Functionalities</b>	Bulking Agent
<b>Allergen</b>	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

**ANALYSIS**

Chemical Parameters	Unit	Limits
Dextrose Equivalent	%	20 - 26
Glucose ( DP 1 )	g/100g	2 - 8
Maltose ( DP 2 )	g/100g	8 - 14
Dry Solid Substance	%	95 - 98
Moisture	%	2 - 5
pH		4.5 - 6.5
Ash Contents	%	< 0.5
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

Nutritional Information	Unit	Per 100 Gram
Total Calories	Kcal	386
Total Fat	g	<0.1
Saturated Fat	g	<0.1
Trans Fat	g	0
Cholesterol	mg	0
Sodium	mg	<10
Total Carbohydrates	g	96.5
Dietary Fibre	g	0
Sugar	g	14
Other Carbohydrates	g	82.5
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.

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

