

**CONVENTIONAL LOW SUGAR TAPIOCA SYRUP 40**
**Product Code: CLSTS040**

<b>Category</b>	Tapioca Syrup
<b>Form</b>	Liquid
<b>Country Of Origin</b>	Pakistan
<b>Ingredient</b>	Tapioca Starch
<b>Demineralization</b>	None
<b>Non-GMO</b>	Yes
<b>Functionalities</b>	Sweeteners
<b>Allergen</b>	None

**Description**

This product is colorless or almost colorless, clear and has a clean sweet flavor. It is made from the enzymatic treatment of Tapioca using GMO free natural enzymes which is filtered and concentrated to heavy syrup.

**Certifications**

- ✓ 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**

Low Sugar tapioca Syrup 40 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	7 - 12
Glucose	g/100g	10 - 26
Maltose	g/100g	9 - 19
Other Carbohydrates	g/100g	54 - 72
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

