

ORGANIC TAPIOCA FRUCTOSE SYRUP 42
PRODUCT CODE:OTFS42

Category	Tapioca Syrup
Form	Liquid
Country Of Origin	Pakistan
Ingredient	Tapioca Fructose
Demineralization	None
Non-GMO	Yes
Functionalities	Sweeteners
Allergen	None

Description

This product is colorless or almost colorless to pale yellowish, clear and has a clean sweet flavor with light buttery and honey flavor notes. It is made from the enzymatic treatment of tapioca starch using GMO free natural enzymes which is filtered and 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 Fructose Syrup 42 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	40 - 45
Glucose (DP 1)+Maltose (DP 2)	g/100g	50 - 55
Other Carbohydrates	g/100g	0 - 4
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

