

This product is manufactured from organic agave, which is grinded, filtered, hydrolized and finally the product is evaporated. This product can be used in wide range of products. It is an alternative natural sweetener with a low glycemic index.



Category: Agave Syrup
Physical State: Viscous liquid
Ingredient: Organic Agave
Non-GMO: Yes
Suitable for: Halal, Kosher & Vegetarian diets
Allergen: None
Functionalities: Sweetening / Enhance flavor
Sale: Bulk, Retail

Packaging: IBC
 Cardboard tote with plastic liner
 Plastic Cannister
 PET Bottle**
Shelf life: 18 months
Store Conditions:
 Store at room temperature not higher than 35°C. Do not freeze.

CHEMICAL ANALYSIS

Parameters	Unit	Limits
Brix	%	73-76
Moisture	%	23-26
pH	%	4-6
Ash	%	0.6 Max
Hydroxymethyl furfural (HMF)	mg/kg	70 Max
Fructose	%	85 Min
Glucose	%	4 Min
Sucrose	%	1.3 Max
Mannitol	%	0.006-1.3
Agave fructans**	%	6.5 Max

MICROBIOLOGICAL ANALYSIS*

Parameters	Unit	Limits
Total Bacterial Count	cfu/g	100 Max
Total Coliform	cfu/g	<10
<i>E. Coli</i>	cfu/g	<10
Yeast	cfu/g	<10
Mold	cfu/g	<10
<i>Salmonella Spp</i>	cfu/25g	Negative

*All microbiological analyzes are carried out per batch.

**Agave inulin

NUTRITION FACTS

Nutrient	Unit	Per 100 gr
Total Calories (Energy)	Cal	300
Total Fats	g	0
-Saturated Fats	g	0
-Trans Fat	g	0
Cholesterol	mg	0
Total Carbohydrates	g	76
-Total Sugars	g	76
-Dietary Fiber	g	0
Sodium	mg	0
Protein	g	0

HEAVY METALS

Parameters	Unit	Limits
Lead	ppm	<0.05
Arsenic	ppm	<0.01
Cadmium	ppm	<0.05
Mercury	ppm	<0.01

COLOR

Color	Range (pfund)
Extra light	10 - 20
Light	31 - 45
Amber	70 - 90
Dark	>110

USES



**For more information about retail presentation, consult with commercial area.

Commercial Area

52 1 444 510 7483