

PRODUCT DATA SHEET

Product Name:	ORGANIC BROWN RICE SYRUP – 42DE
Product Code:	OBRS42DE
Certifications:	HALAL, KOSHER, HACCP, NOP, EU Organics, FSSC22000:2013, ISO 9001:2015, NON-GMO
Description:	This Product is light amber colored 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.
Validity:	3 years

PRODUCT SPECIFICATIONS

Chemical Parameters	Unit	Limits
Dextrose Equivalent (D.E)	%	38-44
Total Carbohydrates	g/100g	98.5
Glucose (DP1)	g/100g	9-17
Maltose (DP2)	g/100g	13-21
Other Carbohydrates	g/100g	62-70
Brix	%	79-81
pH (5% dilution)		4.5-6.5
Ash Contents	%	<0.5
Starch	%	Negative
Water Activity	%	0.80max
Energy	Kcal/100g	316
Protein	%	<0.5
Fat	%	<0.5

Nutrient	Unit	Per 100Grm
Total Calories	Kcal	316
Total Fat	g	<0.1
Saturated Fat	g	<0.1
Trans Fat	g	0
Cholesterol	mg	0
Sodium	mg	<10
Total Carbohydrates	g	79
Dietary Fiber	g	0
Sugar	g	29
Other Carbohydrates	g	50
Protein	g	<0.1

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	Units	Limits
Lead	ppm	<0.05
Arsenic	ppm	<0.1
Cadmium	ppm	<0.05
Mercury	ppm	<0.01

Declaration: The product complies with Non-GMO, Kosher, Halal, Allergens, Gluten Free, Corn Free

Packaging:	HDPE Drum Net Weight 300kg , Corrugated Tote Net Weight 1364kg /Tote, IBC Plastic IBC 1400Kg/Tote
Shelf Life:	18 months for IBC Tote (under recommended storage condition) 12 months for Drum (under recommended storage condition)
Storage Condition:	Rice Syrup should be stored at temperature <90 °F in a cool, dry environment, away from sunlight
<p>Disclaimer: The information provided in this Product Specification Sheet relates only to the specific product designated and may not be applicable when such product is used in combination with other materials or in any process. Analytical criteria are tested either on each batch or monitored or guaranteed, based on the Product Risk Analysis. For each batch, the status of the analysis may be indicated in the Certificate of Analysis. All information and instructions provided in this Product Specification Sheet are based on the current state of our knowledge at the latest revision date indicated. The ultimate use of this Product in any finished product is the responsibility of the purchaser/user.</p> <p>This product may have restrictions with respects to its use and/or usage level, and such may vary on country-by-country basis. The purchaser/user is responsible for its use of the product and for its finished product, and that any claims made regarding its use of the product and/or the finished product comply with applicable laws and regulations.</p>	



COMPANY'S CERTIFICATIONS

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