

DOC #	SA/IMS/PS/01	PRODUCT SPECIFICATIONS	
Doc. Issue Date	November 01, 2020		
Version	01	© SA Internal Use Only	Page: 1 of 1

BROWN RICE SYRUP 28DE

<table border="1"> <tr><td>Category</td><td>Rice Syrup</td></tr> <tr><td>Form</td><td>Liquid</td></tr> <tr><td>Country of Origin</td><td>Pakistan</td></tr> <tr><td>Ingredient</td><td>Rice</td></tr> <tr><td>Demineralization</td><td>None</td></tr> <tr><td>Non-GMO</td><td>Yes</td></tr> <tr><td>Suitable for</td><td>Halal, Kosher & Vegetarian diets</td></tr> <tr><td>Functionality</td><td>Bulking Agent</td></tr> <tr><td>Allergen</td><td>None</td></tr> </table> <p>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.</p> <hr/> <p>Certifications:</p> <ul style="list-style-type: none"> ✓ NOP, EU Organic Certified ✓ FSSC 22000 ✓ ISO 9001:2015 ✓ Kosher ✓ Halal ✓ BRC-Food ✓ NON GMO Certified (Food Chain ID) <p>Packaging: Materials : HDPE Drum or Corrugated Tote Size: 300 kg / Dum or 1364kg/tote, 1400 kgs shutz Packaging is food grade approved</p> <p>Shelf Life: 18 Months for IBC Tote (When stored under recommended condition) 12 Months for Drum (When stored under recommended condition)</p> <p>Storage Conditions: Rice Syrup Should be stored at temperature <90 °F in a cool, dry environment, away from sunlight</p>	Category	Rice Syrup	Form	Liquid	Country of Origin	Pakistan	Ingredient	Rice	Demineralization	None	Non-GMO	Yes	Suitable for	Halal, Kosher & Vegetarian diets	Functionality	Bulking Agent	Allergen	None	<table border="1"> <thead> <tr> <th colspan="3">ANALYSIS</th> </tr> <tr> <th>Chemical Parameters</th> <th>Units</th> <th>Limits</th> </tr> </thead> <tbody> <tr><td>Dextrose Equivalent</td><td>%</td><td>27-33</td></tr> <tr><td>Total Carbohydrates</td><td>g/100g</td><td>98.5</td></tr> <tr><td>Glucose (DP 1)</td><td>g/100g</td><td>2 – 10</td></tr> <tr><td>Maltose (DP 2)</td><td>g/100g</td><td>9-17</td></tr> <tr><td>Other Carbohydrates</td><td>g/100g</td><td>74-82</td></tr> <tr><td>Brix</td><td>%</td><td>79-81</td></tr> <tr><td>pH</td><td></td><td>4.5-6.5</td></tr> <tr><td>Ash Contents</td><td>%</td><td><0.5</td></tr> <tr><td>Water Activity *</td><td>%</td><td>0.82 Max</td></tr> <tr><td>Energy</td><td>Kcal/100g</td><td>316</td></tr> <tr><td>Starch</td><td>%</td><td>Negative</td></tr> <tr><td>Protein</td><td>%</td><td><0.5</td></tr> <tr><td>Fat</td><td>%</td><td><0.5</td></tr> <tr> <th>Microbiological Parameters</th> <th>Units</th> <th>Limits</th> </tr> <tr><td>Total Plate Count</td><td>Cfu/g</td><td><1000</td></tr> <tr><td>Total coliforms</td><td>Cfu/g</td><td><10</td></tr> <tr><td>E. Coli</td><td>Cfu/g</td><td><10</td></tr> <tr><td>Yeast</td><td>Cfu/g</td><td><200</td></tr> <tr><td>Mold</td><td>Cfu/g</td><td><100</td></tr> <tr><td>Salmonella</td><td>Cfu/g</td><td>Nil</td></tr> <tr> <th>Heavy Metals</th> <th>Units</th> <th>Limits</th> </tr> <tr><td>Lead</td><td>ppm</td><td><0.05</td></tr> <tr><td>Arsenic</td><td>ppm</td><td><0.1</td></tr> <tr><td>Cadmium</td><td>ppm</td><td><0.05</td></tr> <tr><td>Mercury</td><td>ppm</td><td><0.01</td></tr> <tr> <th>Nutrients</th> <th>Units</th> <th>Per100g</th> </tr> <tr><td>Saturated fat</td><td>g</td><td><0.1</td></tr> <tr><td>Total fat</td><td>g</td><td><0.1</td></tr> <tr><td>Trans fat</td><td>g</td><td>0</td></tr> <tr><td>Cholesterol</td><td>mg</td><td>0</td></tr> <tr><td>Sodium</td><td>mg</td><td><10</td></tr> <tr><td>Total Carbohydrates</td><td>g</td><td>79</td></tr> <tr><td>Dietary Fiber</td><td>g</td><td>0</td></tr> <tr><td>Sugar</td><td>g</td><td>19</td></tr> <tr><td>Protein</td><td>g</td><td><0.1</td></tr> <tr><td>Other Carbohydrates</td><td>g</td><td>60</td></tr> <tr><td>Total Calories</td><td>Kcal</td><td>316</td></tr> </tbody> </table>	ANALYSIS			Chemical Parameters	Units	Limits	Dextrose Equivalent	%	27-33	Total Carbohydrates	g/100g	98.5	Glucose (DP 1)	g/100g	2 – 10	Maltose (DP 2)	g/100g	9-17	Other Carbohydrates	g/100g	74-82	Brix	%	79-81	pH		4.5-6.5	Ash Contents	%	<0.5	Water Activity *	%	0.82 Max	Energy	Kcal/100g	316	Starch	%	Negative	Protein	%	<0.5	Fat	%	<0.5	Microbiological Parameters	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/g	Nil	Heavy Metals	Units	Limits	Lead	ppm	<0.05	Arsenic	ppm	<0.1	Cadmium	ppm	<0.05	Mercury	ppm	<0.01	Nutrients	Units	Per100g	Saturated fat	g	<0.1	Total fat	g	<0.1	Trans fat	g	0	Cholesterol	mg	0	Sodium	mg	<10	Total Carbohydrates	g	79	Dietary Fiber	g	0	Sugar	g	19	Protein	g	<0.1	Other Carbohydrates	g	60	Total Calories	Kcal	316
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