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| 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 42 DE

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|--------------------------|----------------------------------|
| 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 / fat replacer |
| Allergen | None |

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.

Certifications:

- ✓ NOP, EU FIPA Organic Certified and IBD
- ✓ FSSC 22000
- ✓ ISO 9001:2015
- ✓ Kosher
- ✓ HACCP
- ✓ BRC-Food
- ✓ NON GMO Certified (Food Chain ID)

Packaging:
Materials : HDPE Drum or Corrugated Tote
Size: 300 kg / Dum or 1364 kg /tote. 1400 kgs shutz
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 Conditions:
Rice Syrup Should be stored at temperature < 90 °F in a cool, dry environment, away from sunlight

| ANALYSIS | | |
|----------------------------|-----------|----------|
| Chemical Parameters | Units | Limits |
| Dextrose Equivalent | % | 38-44 |
| Total Carbohydrates | g/100g | 98.5 |
| Glucose (DP 1) | g/100g | 9 -17 |
| Maltose (DP 2) | g/100g | 13-21 |
| Other Carbohydrates | g/100g | 62-70 |
| 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 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 | 29 |
| Protein | g | <0.1 |
| Other Carbohydrates | g | 50 |
| Total calories | g | 316 |

