DOC # SA/IMS/PS/01

Doc. Issue Date November 01, 2020

Version

#### PRODUCT SPECIFICATIONS

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ODVMALT 45

# ORYMALT 45 RICE MALTOSE SYRUP 45 DE BROWN

| 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               |  |
|                   |                    |  |

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## **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 Organic Certified
- ✓ FSSC 22000
- ✓ ISO 9001:2015
- ✓ Kosher
- ✓ Halal
- ✓ BRC –Food
- ✓ NON GMO Certified (Food Chain ID)

#### Packaging:

Materials: HDPE Drum or Corrugated Tote

Size: 300 Kg / Drum or 1364kg

/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        | %         | 42-48    |
| Total Carbohydrates        | g/100g    | 98.5     |
| Glucose ( DP 1)            | g/100g    | 3-11     |
| Maltose ( DP 2 )           | g/100g    | 42-50    |
| Other Carbohydrates        | g/100g    | 40-48    |
| Brix                       | %         | 79-81    |
| рН                         |           | 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   |
| Гotal 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    |
| Cadmium                    | ppm       | <0.05    |
| Mercury                    | ppm       | < 0.01   |
| Arsenic                    | ppm       | <0.1     |
| Nutrients                  | Units     | Per 100g |
| 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         | 47       |
| Protein                    | g         | <0.1     |
| Other carbohydrate         | g         | 32       |
| Total calories             | Kcal      | 316      |
|                            |           |          |















