

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

## CLARIFIED RICE SYRUP 28DE

<table border="1" style="width: 100%; border-collapse: collapse;"> <tr><td style="background-color: #d9ead3;"><b>Category</b></td><td>Rice Syrup</td></tr> <tr><td style="background-color: #d9ead3;"><b>Form</b></td><td>Liquid</td></tr> <tr><td style="background-color: #d9ead3;"><b>Country of Origin</b></td><td>Pakistan</td></tr> <tr><td style="background-color: #d9ead3;"><b>Ingredient</b></td><td>Rice</td></tr> <tr><td style="background-color: #d9ead3;"><b>Demineralization</b></td><td>None</td></tr> <tr><td style="background-color: #d9ead3;"><b>Non-GMO</b></td><td>Yes</td></tr> <tr><td style="background-color: #d9ead3;"><b>Suitable for</b></td><td>Halal, Kosher &amp; Vegetarian diets</td></tr> <tr><td style="background-color: #d9ead3;"><b>Functionality</b></td><td>Bulking Agent / fat replacer</td></tr> <tr><td style="background-color: #d9ead3;"><b>Allergen</b></td><td>None</td></tr> </table> <p><b>Description:</b> This product is colorless or almost colorless, clear 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 style="border-top: 1px dashed black;"/> <p><b>Certifications:</b></p> <ul style="list-style-type: none"> <li>✓ NOP, EU Organic Certified</li> <li>✓ FSSC 22000</li> <li>✓ ISO 9001:2015</li> <li>✓ Kosher</li> <li>✓ Halal</li> <li>✓ BRC-Food</li> <li>✓ NON GMO Certified (Food Chain ID)</li> </ul> <p><b>Packaging:</b> Materials : HDPE Drum or Corrugated Tote Size: 300 kg / Dum or 1364 kg /tote, 1400 kgs shutz Packaging is food grade approved</p> <p><b>Shelf Life:</b> 18 Months for IBC Tote (When stored under recommended condition) 12 Months for Drum (When stored under recommended condition)</p> <p><b>Storage Conditions:</b> Rice Syrup Should be stored at temperature &lt; 90 °F in a cool, dry environment, away from sunlight</p>	<b>Category</b>	Rice Syrup	<b>Form</b>	Liquid	<b>Country of Origin</b>	Pakistan	<b>Ingredient</b>	Rice	<b>Demineralization</b>	None	<b>Non-GMO</b>	Yes	<b>Suitable for</b>	Halal, Kosher & Vegetarian diets	<b>Functionality</b>	Bulking Agent / fat replacer	<b>Allergen</b>	None	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr style="background-color: #d9ead3;"> <th colspan="3" style="text-align: center;">ANALYSIS</th> </tr> <tr style="background-color: #d9ead3;"> <th style="text-align: left;">Chemical Parameters</th> <th style="text-align: center;">Units</th> <th style="text-align: center;">Limits</th> </tr> </thead> <tbody> <tr><td>Dextrose Equivalent</td><td style="text-align: center;">%</td><td style="text-align: center;">27-33</td></tr> <tr><td>Total Carbohydrates</td><td style="text-align: center;">g/100g</td><td style="text-align: center;">98.5</td></tr> <tr><td>Glucose ( DP 1)</td><td style="text-align: center;">g/100g</td><td style="text-align: center;">2 – 10</td></tr> <tr><td>Maltose ( DP 2 )</td><td style="text-align: center;">g/100g</td><td style="text-align: center;">9-17</td></tr> <tr><td>Other Carbohydrates</td><td style="text-align: center;">g/100g</td><td style="text-align: center;">74-82</td></tr> <tr><td>Brix</td><td style="text-align: center;">%</td><td style="text-align: center;">79-81</td></tr> <tr><td>pH</td><td></td><td style="text-align: center;">4.5-6.5</td></tr> <tr><td>Ash Contents</td><td style="text-align: center;">%</td><td style="text-align: center;">&lt;0.5</td></tr> <tr><td>Water Activity</td><td style="text-align: center;">%</td><td style="text-align: center;">0.82</td></tr> <tr><td>Energy</td><td style="text-align: center;">Kcal/100g</td><td style="text-align: center;">316</td></tr> <tr><td>Starch</td><td style="text-align: center;">%</td><td style="text-align: center;">Negative</td></tr> <tr><td>Protein</td><td style="text-align: center;">%</td><td style="text-align: center;">&lt;0.5</td></tr> <tr><td>Fat</td><td style="text-align: center;">%</td><td style="text-align: center;">&lt;0.5</td></tr> <tr style="background-color: #d9ead3;"> <th style="text-align: left;">Microbiological Parameters</th> <th style="text-align: center;">Units</th> <th style="text-align: center;">Limits</th> </tr> <tr><td>Total Plate Count</td><td style="text-align: center;">Cfu/g</td><td style="text-align: center;">&lt;1000</td></tr> <tr><td>Total coliforms</td><td style="text-align: center;">Cfu/g</td><td style="text-align: center;">&lt;10</td></tr> <tr><td>E. 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