

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 60DE

<table border="1" style="width: 100%; border-collapse: collapse;"> <tr><td style="background-color: #c6e0b4;">Category</td><td>Rice Syrup</td></tr> <tr><td style="background-color: #c6e0b4;">Form</td><td>Liquid</td></tr> <tr><td style="background-color: #c6e0b4;">Country of Origin</td><td>Pakistan</td></tr> <tr><td style="background-color: #c6e0b4;">Ingredient</td><td>Rice</td></tr> <tr><td style="background-color: #c6e0b4;">Demineralization</td><td>None</td></tr> <tr><td style="background-color: #c6e0b4;">Non-GMO</td><td>Yes</td></tr> <tr><td style="background-color: #c6e0b4;">Suitable for</td><td>Halal, Kosher & Vegetarian diets</td></tr> <tr><td style="background-color: #c6e0b4;">Functionality</td><td>Sweeteners</td></tr> <tr><td style="background-color: #c6e0b4;">Allergen</td><td>None</td></tr> </table> <p>Description: 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> <p>Certifications:</p> <ul style="list-style-type: none"> ✓ NOP, EU Organic Certified ✓ FSC 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 1364 kg /tote 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	Sweeteners	Allergen	None	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr style="background-color: #c6e0b4;"> <th colspan="3" style="text-align: center;">ANALYSIS</th> </tr> <tr style="background-color: #c6e0b4;"> <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;">58-64</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;">27-35</td></tr> <tr><td>Maltose (DP 2)</td><td style="text-align: center;">g/100g</td><td style="text-align: center;">34-42</td></tr> <tr><td>Other Carbohydrates</td><td style="text-align: center;">g/100g</td><td style="text-align: center;">26-34</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;"><0.5</td></tr> <tr><td>Water Activity</td><td style="text-align: center;">%</td><td style="text-align: center;">0.80 max</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;"><0.5</td></tr> <tr><td>Fat</td><td style="text-align: center;">%</td><td style="text-align: center;"><0.5</td></tr> <tr style="background-color: #c6e0b4;"> <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;"><1000</td></tr> <tr><td>Total coliforms</td><td style="text-align: center;">Cfu/g</td><td style="text-align: center;"><10</td></tr> <tr><td>E. 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