

DOC #	SA/IMS/PS/01	PRODUCT SPECIFICATIONS	
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## RICE SYRUP SOLIDS 36DE

<b>Category</b>	Rice Syrup Solid
<b>Form</b>	Dehydrated
<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>Functionalities</b>	Bulking Agent
<b>Allergen</b>	None

### Description:

This product is white crystalline solids 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, concentrated and is spray dried.

### Certifications:

- ✓ BRC -Food
- ✓ FSSC 22000
- ✓ ISO 9001:2015
- ✓ Kosher
- ✓ HACCP
- ✓ Halal
- ✓ NON GMO Certified (Food Chain ID)

### Packaging:

Materials : 3 Ply Paper Bag with Polythene Liner  
Size : 20 Kg/Bag  
Packaging is Food grade approved

### Shelf Life:

18 Months(When stored under recommended condition)

### Storage Conditions:

Rice Syrup Should be stored at temperature <90 °F in a cool, dry environment, away from sunlight.

### Uses:

Ice Cream, Drinks, Yoghurts, Desserts, pharmacy, Biscuits, Breakfast foods, Sauces, Saccharose and honey substitutes for consumers, Baby foods, Cosmetics, Bakery, Snacks, confectionery, fruit-based preparations, etc.

### ANALYSIS

Chemical Parameters	Units	Limits
Dextrose Equivalent	%	32 - 38
Total Carbohydrates	g/100g	98.5
Glucose (DP 1)	g/100g	5 - 13
Maltose (DP 2)	g/100g	10 - 18
Other Carbohydrates	g/100g	71 - 79
Moisture	%	2-5
pH		4.5 - 6.5
Ash Contents	%	<0.5
Water Activity	%	0.80 max
Energy	Kcal/100	390
Starch	%	Negative
Protein	%	<0.5
Fat	%	<0.5
Microbiological	Unit	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
Nutrient	Units	Per 100 Gram
<b>Total Calories</b>	<b>Kcal</b>	<b>390</b>
<b>Total Fat</b>	<b>g</b>	<b>0</b>
<b>Saturated Fat</b>	<b>g</b>	<b>&lt;0.1</b>
<b>Trans Fat</b>	<b>g</b>	<b>0</b>
<b>Cholesterol</b>	<b>mg</b>	<b>0</b>
<b>Sodium</b>	<b>mg</b>	<b>&lt;10</b>
<b>Total Carbohydrates</b>	<b>g</b>	<b>97.5</b>
<b>Dietary Fiber</b>	<b>g</b>	<b>0</b>
<b>Sugar</b>	<b>g</b>	<b>22</b>
<b>Other Carbohydrates</b>	<b>g</b>	<b>75.5</b>
<b>Protein</b>	<b>g</b>	<b>&lt;0.1</b>
Heavy Metal	Unit	Limits
<b>Lead</b>	<b>Ppb</b>	<b>&lt;0.05</b>
<b>Arsenic</b>	<b>Ppb</b>	<b>&lt;0.1</b>
<b>Cadmium</b>	<b>Ppb</b>	<b>&lt;0.05</b>
<b>Mercury</b>	<b>Ppb</b>	<b>&lt;0.01</b>

