

## PRODUCT INFORMATION

See also [www.organic.nl](http://www.organic.nl)

<b>Product</b>	<b>Organic agave syrup</b>
<b>Code</b>	<b>16152</b>
<b>Country of agricultural origin</b>	<b>Mexico</b>
<b>Country of last processing</b>	<b>Mexico</b>
<b>Last update</b>	<b>26-01-2021</b>
<b>This product is</b>	<b>Organic and not genetically modified or irradiated</b>

<b>Ingredients</b>	<b>Agave</b>
<b>Additives</b>	<b>None</b>
<b>Production process</b>	<b>Production process begins with the high quality selection of the raw material according with standards. Once the agave is accepted, it is subjected to a grinding and diffusion process in order to extract the agave juice, it is then filtered until the totality of suspended solids is removed and hydrolyzed by temperature the agave fructose, the juice is finally concentrated by evaporation up to Brix 75°</b>

<b>Sensorial properties</b>	
<b>Smell</b>	<b>Product specific</b>
<b>Colour</b>	<b>Bright yellow gold</b>
<b>Taste</b>	<b>Product specific, sweet</b>
<b>Appearance</b>	<b>Viscous liquid</b>

<b>Packing</b>	
<b>Net content</b>	<b>25 kg</b>
<b>Kind of packing</b>	<b>Bucket</b>
<b>Pieces per pallet</b>	<b>48 (or 27 on EURO pallets)</b>

<b>Shelf life</b>	
<b>Storage conditions</b>	<b>Store in a cool (&lt;35°C) and dry place, preferably out of direct sunlight.</b>
<b>Maximum shelf life</b>	<b>24 months after production</b>

Indicative nutritional values (per 100 gram)		(from supplier)
Energy	1400 kJ 333 kCal	
Protein (g)	0	
Fat (g)	0	Saturated: 0
Carbohydrates (g) (on dry matter)	80	Fructose: 70 – 75% Dextrose: 15 – 22 % Saccharose : 0.015 – 1.0% Inulin: > 0.5%
Dietary fiber (g)	0	
Salt (g)	0	

Analytical properties	
pH	4 – 6
Colour (PFND)	15 – 20
Brix°	74 – 76
Ash (%)	< 0.6
Moisture (%)	20 – 28
Sweetening power	It is 1.2 times sweeter than cane sugar

Indicative Microbiological Properties	
Total Plate count (cfu/g)	< 100
Yeast (cfu/g)	< 10
Moulds (cfu/g)	< 10
Coliforms (cfu/g)	Absent
Salmonella (cfu/25g)	Absent

<b>Allergy list (+ = present, - = absent and * = possible cross contamination)</b>			
<b>Cow's milk protein</b>	-	<b>Peanuts/groundnuts (-derivatives)</b>	-
<b>Lactose or milk sugar</b>	-	<b>Peanutoil</b>	-
<b>(Chicken) egg</b>	-	<b>Sesame</b>	-
<b>Soya protein (-derivatives)</b>	-	<b>Sesame-oil</b>	-
<b>Soya oil</b>	-	<b>Glutamate added E620-E625</b>	-
<b>Gluten</b>	-	<b>Sulfite E220-E228</b>	-
<b>Wheat</b>	-	<b>Benzoic acid/Parabens E210-E213</b>	-
<b>Rye</b>	-	<b>Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155</b>	-
<b>Beef (-derivatives)</b>	-	<b>Tartrazine E102</b>	-
<b>Pork (-derivatives)</b>	-	<b>Cinnamon</b>	-
<b>Chicken (-derivatives)</b>	-	<b>Vanillin</b>	-
<b>Fish</b>	-	<b>Coriander</b>	-
<b>Shell-fish</b>	-	<b>Celery</b>	-
<b>Corn /Maize (-derivatives)</b>	-	<b>Umbelliferae</b>	-
<b>Cocoa</b>	-	<b>Carrot</b>	-
<b>Yeast</b>	-	<b>Lupine</b>	-
<b>Pulses</b>	-	<b>Mustard</b>	-
<b>Nuts (-derivates)</b>	-	<b>Mollusc (- derivates )</b>	-
<b>Nut-oil</b>	-		

<b>Acceptable for:</b>	
<b>Vegetarians</b>	<b>Yes</b>
<b>Vegans</b>	<b>Yes</b>
<b>Lacto-vegetarians</b>	<b>Yes</b>
<b>Kosher-certified</b>	<b>Yes</b>
<b>Halal-certified</b>	<b>Yes</b>
<b>NOP-certified</b>	<b>No</b>
<b>Fairtrade IBD</b>	<b>No</b>