



ORGANIC AGAVE POWDER

OVERVIEW

Organic Agave Powder is a delicious sweetener that we get from the thermal hydrolysis process of the inulin stored in agave stems producing a highly rich fructose ($\geq 90\%$) syrup with greater sweetness and low glycemic index.

INGREDIENT LABELLING

Organic Agave Powder can be declared in the ingredient list as:

- Agave powder

RECOMMENDED CONSUMPTION

Organic Agave Powder can be consumed by children and adults.

Diabetic (Diabetes Mellitus) individuals should not consume Organic Agave Powder without medical advice.

USES & APPLICATIONS

Organic Agave Powder naturally enhances the flavor of food, providing texture, consistency, wettability and sweetness without modifying its sensory properties.

Due to its attributes, Organic Agave Powder can be used as a sweetener in a wide variety of beverages (coffee, tea, fresh water and fruit juices); dairy products (milk, smoothies, yogurt and ice cream); bakery and desserts (bread, cakes, cookies, cereals, cereal bars and hotcakes); seasonings (salads, dressings, vinaigrettes, sauces, marinades), natural foods and fruit preserves to name a few.

Organic Agave Powder can be used as table sugar, honey, corn and/or maple syrup.

SHELF LIFE & STORAGE REQUIREMENTS

Organic Agave Powder has a shelf life of 2 (TWO) years, unopened and without refrigeration.

Organic Agave Powder must preferably be stored protected from light, at room temperature (77°F) in a cool and dry place.





PRESENTATIONS

A) Bulk:

Sack 25 Kg

Cardboard box 20 Kg

PRODUCT SPECIFICATIONS

SENSORIAL CHARACTERISTICS

Appearance: Fine powder.

Color: White to lightly beige.

Taste & Smell: Pleasantly sweet, characteristic to Agave.

Behavior: Hygroscopic.

Solubility: Highly water soluble.

Water dispersibility: Very good (stirring is suggested).

PHYSICOCHEMICAL PROPERTIES^a

SPECS	PARAMETER	METHOD
pH	4.0 – 6.0	Potentiometer
Ashes (%)	0.5 Max.	Gravimetry
Moisture (%)	5.0 Max.	Thermobalance

CARBOHYDRATES AMOUNT & PROFILE^a

Data expressed in dry mass obtained by chromatographic analytical methods*

SPECS	PARAMETER	METHOD
Fructose	90.0 Min.	HPAEC-PAD
Glucose	1.0 Max.	HPAEC-PAD
Sucrose	1.0 Max.	HPAEC-PAD
Inulin/Fructooligosaccharides	1.0 Max.	HPAEC-PAD
Maltodextrin	5.0 Max.	HPAEC-PAD

HPAEC-PAD: High Performance Anion Exchange Chromatography coupled to Pulsed Amperometric Detection.

*The results expressed in the analyses are the average values from different lots. These results therefore, cannot be considered as absolute values. Data included in a typical analysis is subject to analytical standard deviation therefore the product information is correct to the best of our knowledge.



PRODUCT SPECS SHEET

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MICROBIOLOGICAL ANALYSIS^a

SPECS	PARAMETER	METHOD
Total Bacterial Count	Max. 1000 CFU/g	FDA-BAM-Chap. 3
Molds	≤ 10 UFC/g	FDA-BAM-Chap. 18
Yeast	≤ 10 UFC/g	FDA-BAM-Chap. 18
Total Coliforms	Absent	FDA-BAM-Chap. 4
<i>Escherichia coli</i>	Absent	FDA-BAM-Chap. 4
<i>Salmonella</i> sp.	Absent in 25g	AOAC-989.13

a) Internal parameter.

NUTRITIONAL CHART

Nutrition Facts	
Serving size	(100g)
Amount Per Serving	
Calories	400
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 15mg	1%
Total Carbohydrate 100g	36%
Dietary Fiber 1g	4%
Total Sugars 99g	198%†
Protein 0g	0%
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.
† One serving adds 99g of sugar to your diet and represents 198% of the Daily Value for Added Sugars

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CERTIFICATIONS, REGISTERS & IMAG THIRD PARTY-STUDIES



FOOD SAFETY CERTIFICATE FSSC 22000.



ORGANIC CERTIFICATES NOP USDA (UNITED STATES), EU (EUROPEAN UNION).



KOSHER KMD Y OK KOSHER CERTIFICATES.



HALAL CERTIFICATE.



THE VEGAN SOCIETY REGISTER, NON-GMO VERIFIED.



ALERGEN FREE, GLUTEN FREE (EUROFINS). GLYSEMIC INDEX (INQUIS GI).



FDA REGISTER, C-TPAT MEMBER.