

This product is manufactured from organic agave, which is grinded, filtered, hydrolized and finally the product is evaporated. This product can be used in wide range of products. It is an alternative natural sweetener with a low glycemic index.



Category:

Physical State:

Ingredient:

Non-GMO:

Suitable for:

Allergen:

Functionalities:

Sale:

Agave Syrup

Viscous liquid

Organic Agave

Yes

Halal, Kosher & Vegetarian diets

None

Sweetening / Enhance flavor

Bulk, Retail

Packaging:

Shelf life:

Store Conditions:

IBC

Cardboard tote with plastic liner

Plastic Cannister

PET Bottle**

18 months

Store at room temperature not higher than 35°C. Do not freeze.

CHEMICAL ANALYSIS		
Parameters	Unit	Limits
Brix	%	73-76
Moisture	%	23-26
pH	%	4-6
Ash	%	0.6 Max
Hydroxymethyl furfural (HMF)	mg/kg	70 Max
Fructose	%	85 Min
Glucose	%	4 Min
Sucrose	%	1.3 Max
Mannitol	%	0.006-1.3
Agave fructans**	%	6.5 Max

MICROBIOLOGICAL ANALYSIS*		
Parameters	Unit	Limits
Total Bacterial Count	cfu/g	100 Max
Total Coliform	cfu/g	<10
E. Coli	cfu/g	<10
Yeast	cfu/g	<10
Mold	cfu/g	<10
Salmonella Spp	cfu/25g	Negative

*All microbiological analyzes are carried out per batch.
**Agave inulin

NUTRITION FACTS		
Nutrient	Unit	Per 100 gr
Total Calories (Energy)	Cal	300
Total Fats	g	0
-Saturated Fats	g	0
-Trans Fat	g	0
Cholesterol	mg	0
Total Carbohydrates	g	76
-Total Sugars	g	76
-Dietary Fiber	g	0
Sodium	mg	0
Protein	g	0

HEAVY METALS		
Parameters	Unit	Limits
Lead	ppm	<0.05
Arsenic	ppm	<0.01
Cadmium	ppm	<0.05
Mercury	ppm	<0.01

COLOR			
			
Extra light 10 - 20 pfund	Light 31 - 45 pfund	Amber 70 - 90 pfund	Dark >110 pfund

USES



**For more information about retail presentation, consult with commercial area.

Commercial Area

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