

This product is elaborated from agave by is milled, washed, filtered, hydrolizate and powdered by spray drying. This food ingredient can be used in wide range of products, specially where its required at low water content, making it an easy substitute for sugar.



Category:

Agave Powder

Physical State:

Solid (Powder)

Ingredient:

Agave and Organic Maltodextrin

Non-GMO:

Yes

Suitable for:

Halal, Kosher & Vegetarian/Vegan diets

Allergen:

None

Functionalities:

Sweetener

Color:

White off

Packaging:

Paper Kraft Sack

Size:

25Kg/bag

(Packaging is food grade approved)

Shelf life:

18 months

Store Conditions:

Keep the product in dry places between 19 - 25 °C and max 60% relative humidity.

CHEMICAL ANALYSIS

Parameters	Unit	Limits
Ash	%	0.6 Max
pH	%	5 - 7
Moisture	%	3 Max
Fructans**	%	7 Max
Fructose	%	80 Min
Dextrose	%	10 Max
Sucrose	%	3 Max
Maltodextrin	%	4 - 10
Other carbohydrates	%	0.13 Max

MICROBIOLOGICAL ANALYSIS*

Parameters	Unit	Limits
Total Bacteria! Count	cfu/g	1000 Max
E. Coli	cfu/g	10 Max
Coliforms	cfu/g	10 Max
Yeast	cfu/g	20 Max
Mold	cfu/g	20 Max
Salmonella Spp	cfu/25g	Negative

All microbiological analyzes are carried out per batch.

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USES



NUTRITION FACTS

Nutrient	Unit	Per 100 gr
Total Calories (Energy)	Cal	360
Total Fats	g	0
-Saturated Fats	g	0
-Trans Fat	g	0
-Polyunsaturated Fa	g	0
-Monounsaturated Fat	g	0
Cholesterol	mg	0
Total Carbohydrates	g	93
-Total Sugars	g	86
-Dietary Fiber	g	3
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

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

Commercial Area

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