CONVENTIONAL BROWN RICE HI-MALTOSE SYRUP DE 42

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Conventional Brown Rice Hi-Maltose Syrup DE 42

Description

Conventional Brown Rice Hi-Maltose Syrup DE 42 has a clean sweet flavor with light buttery and honey flavor notes. This multifunctional natural sweetener is produced through enzymatic liquefaction of Allergen and GMO-free local rice using state-of- The-art technology and environment during processing, filtration and evaporation to produce concentrated syrup. The material is odorless, has a sweet taste, and a light amber to amber color. This ingredient is Halal and Kosher certified and vegan friendly, furthermore no GMOs are used.

Uses

Drinks, ice cream, desserts, yoghurts, biscuits, pharmacy, breakfast foods, sauces, baby foods, bakery, snacks, sucrose, honey substitutes for consumers, confectionery, cosmetic and other fruit-based preparations.

Note:

The same product derived from Organic Rice also available.

TYPICAL ANALYSIS**					
Characteristic	Units	Limits			
Dextrose Equivalent	%	40-45			
Total Carbohydrate (DSB)*	g/100g	98.5			
Glucose (DP1) (DSB)*	%	0-6			
Maltose (DP2) (DSB)*	%	40-50			
Other carbohydrates (DSB)*	%	44-60			
Brix	%	79-81			
pH (Diluted to 40% solids)		4.5-6.5			
Water Activity (@ 20 ³ C)	aW	0.60-0.72			
Ash Contents	%	<0.3			
Starch		Negative			
Protein	%	<0.5			
Fat	%	<0.5			
Energy	Kcal/100g	316			
* (Dry Solid Basis)					
**Typical analysis is not to be construed as product specification. Typical analysis data represents average values, not to be considered as guarantees					

Microbiological Attributes		
Total Plate Count	<1000 cfu/g	
Total Coliform	Absent/g	
E-Coli	Absent/g	
Yeast	<200 cfu/g	
Mold	<100 cfu/g	
Salmonella	Absent cfu/25g	
Heavy Metals		
Lead	<0.05 ppm	
Arsenic	<0.1 ppm	
Cadmium	<0.05 ppm	
Mercury	<0.01 ppm	

PACKAGING & STORAGE
Material shall be packed in appropriate food grade containers for
protection and preservation of material integrity. Packaging materials
shall not transmit any contaminants or objectionable substances to the
material. Opened or damaged containers shall be rejected on receipt.
Containers shall be properly labeled with indication of Material Name,
Contents, Lot Number, Net Weight, Supplier Name, Address and
appropriate Certification Symbol, if required. Containers shall also display
the material date of manufacture.

Shelf Life: Best if used within 18 months from date of manufacturing. Rice Syrup should be stored in cool and dry location (i.e. Temperature <90 F) and away from sunlight.

Material	HDPE Drums	Paper IBC/Totes
Net Weight	300 Kg/Drum	1364Kg/Tote

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ADDITIONAL INF	ORMATION	Nutritional facts	S	
ACT Polyols shall provide storage and handling requirements with specified		Nutrients per 100g serving size		
Shelf life. ACT Polyols shall supply naming conventions with ingredient statement.		Total Calories	Kcal	316
		Total Fat	g	<0.5
ACT Polyols shall declare all processing aids used in the manufacturing of this		C		0.5
ingredient.		Saturated Fat	g	<0.5
ACT Polyols shall identify all ingred	lients or components that have been intentionally	Trans Fat	g	0
exposed to ionizing radiation.		Cholesterol	mg	0
This product has the following cer	tifications	Potassium	mg	0.92
■ ISO 9001-2015		Calcium	mg	1.08
FSSC 22000		Iron	mg	0.07
■ cGMP ■ Non-GMO		Vitamin D	mcg	0
■ HALAL, KOSHER & Veg	gan	Sodium	mg	<10
		Dietary Fiber	g	0
		Sugar	g	38
		Added Sugar	g	0
		Other Carbohydrates	g	41
		Total Carbohydrates	g	79
		Protein	g	<0.5
	RESTRICTED INGRED	IENTS**		
Allergens	Chemicals	Artificial Sweetener	Added Color, Fl	avor and Oil
Soybeans and products	Artificial Preservatives	Artificial Sweeteners	FD&C Certifie Colo	
Tree Nuts	Benzoates	Acesulfame-K	Artificial	Flavors
Peanuts	BHA and BHT	Aspartame	Bleached	
Shellfish	EDTA	Saccharin	Enriched	
Fish	Carmine/Cochineal	High Fructose Corn Syrup	Brominated Flour	
Eggs	DATEM (Diacetyl Tartaric and Fatty Acid Esters of Mono and Diglycerides)	Modified Food Starch	Brominated Vegetable Oil	
Milk	Ethyl Vanillin		Lar	d
Celery	Monosodium Glutamate (MSG)		Hydrogenated Partially Hydrog	-
Mustard	Natamycin		Salati	
Sesame	Propylene Glycol			
Lupine	Propionates			
Mollusks	Sorbates/Polysorbates			
Sulfites	TBHQ (Tertiary Butylhydroquinone)			
Gluten	Nitrates/Nitrites			
Crustaceans				

^{*} All above mentioned chemicals are not present in ACT Polyols products.

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