ORGANIC CLARIFIED RICE SYRUP Hi-MALTOSE DE 42



Doc: ACT/QA/OCM.42.4 Issue: 05 Issue date: 13-09-2023

Organic Clarified Rice Syrup Hi-Maltose DE 42

Description

Organic Clarified Rice syrup Hi-Maltose 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 free and Non-GMO 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 clear colorless to light yellow syrup. 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 Conventional Rice also available.

| TYPICAL ANALYSIS** | | | | | |
|---|--|---|--|--|--|
| Characteristic | Units | Limits | | | |
| Appearance | | Clear colorless to light yellow syrup | | | |
| Dry matter | % | 78.2-79.4 | | | |
| Dextrose Equivalent | % | 40-45 | | | |
| Total Carbohydrate (DSB)* | g/100g | 98.5 | | | |
| Glucose (DP1) | % | 0-6 | | | |
| Maltose (DP2) | % | 40-50 | | | |
| DP3 | | 15-25 | | | |
| Brix | % | 79-81 | | | |
| pH (Diluted to 50% solids) | | 4.5-6.5 | | | |
| SO ₂ | mg/kg | <10 | | | |
| pical analysis is not to be construed as product specification. Typic | cal analysis data represents average v | alues, not to be considered as guarantees | | | |

| Microbiological Attributes | | | | |
|----------------------------|----------------|--|--|--|
| Total Plate Count | <300 cfu/g | | | |
| Total Coliform | Absent/g | | | |
| E-Coli | Absent/g | | | |
| Yeast | <100 cfu/g | | | |
| Mold | <50 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 displaythe material date of manufacture. | | | | | | |
| Shelf Life: Best if used within 24 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 | | | | |

ACT POLYOLS (PVT) LIMTED

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| ADDITIONAL INFORMATION | | Nutritional facts | | | |
|--|---|---------------------------------|--------------------------|---------------------------------------|--|
| ACT Polyols shall provide storage and handling requirements with specified Shelf life. ACT Polyols shall supply naming conventions with ingredient statement. | | Nutrients per 100g serving size | | | |
| | | Nutrients | Units | Per 100g | |
| | | Total Calories | Kcal | 316 | |
| ACT Polyols shall declare all processing aids used in the manufacturing of this ingredient. | | Total Fat | g | <0.5 | |
| ACT Polyols shall identify all ingredients or components that have been intentionally exposed to ionizing radiation. | | Saturated Fat | g | <0.5 | |
| | | Trans Fat | g | 0 | |
| his product has the following certif | ications | Cholesterol | mg | 0 | |
| ■ ISO 9001-2015 | | Potassium | mg | 0 | |
| ■ EU & NOP Organic, USCOEA ■ FSSC 22000 ■ cGMP ■ Non-GMO ■ HALAL, KOSHER & Vegan | | | | | |
| | | Calcium | mg | 0 | |
| | | Iron | mg | 0 | |
| | | Vitamin D | mcg | 0 | |
| | | Sodium | mg | 0 | |
| | | Dietary Fiber | g | 0 | |
| | | Sugar | g | 48 | |
| | | Added Sugar | g | 0 | |
| | | Other Carbohydrates | g | 31 | |
| | | Total Carbohydrates | g | 79 | |
| | | Protein | g | <0.5 | |
| | RESTRICTED INGRED | IENTS* | | | |
| Allergens | Chemicals | Artificial Sweetener | | Added Color, Flavor and Oils | |
| Soy | Artificial Preservatives | Artificial Sweeteners | | FD&C Certified Synthetic Colors | |
| Tree Nuts | Benzoates | Acesulfame-K | Artificial Flavors | | |
| Peanuts | BHA and BHT | Aspartame | Bleached Flour | | |
| Shellfish | EDTA | Saccharin | Enriched Flour | | |
| Fish | Carmine/Cochineal | High Fructose Corn Syrup | Bromin | Brominated Flour | |
| Eggs | DATEM (Diacetyl Tartaric and Fatty Acid | Modified Food Starch | Brominated Vegetable Oil | | |
| | Esters of Mono and Diglycerides) | | | _ | |
| Milk | Ethyl Vanillin | | Lard | | |
| Celery | Monosodium Glutamate (MSG) | | Hydrogenated Fats (and | | |
| Mustard | Natamycin | | | Partially Hydrogenated Fats) Salatrim | |
| Sesame | Propylene Glycol | | Sai | aumi | |
| Lupine | Propionates | | | | |
| Mollusks | Sorbates/Polysorbates | | | | |
| Crustaceans | TBHQ (Tertiary | | | | |
| | Butylhydroquinone) | | | | |
| Gluten | Nitrates/Nitrites | | | | |
| | | | | | |

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

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