

# **PRODUCT SPECIFICATION**

Product:	Organic Brown Rice Syrup 42DE
HS code:	
Date of creation:	07-2018

### **Chemical Parameters:**

Dextrose Equivalent:	38 – 44 %
Total Carbohydrates:	98.5 g/100g (on dry basis)
Glucose (DP 1):	9 – 17 g/100g
Maltose (DP 2):	13 – 21 g/100g
Other Carbohydrates:	62 – 70 g/100g
Brix:	79 – 81 %
pH:	4.5 – 6.5
Ash Contents:	< 0.5 %
Water Activity:	Max 0.80 %
Energy:	316 Kcal/100g
Starch:	Negative
Protein:	< 0.5 %
Fat:	< 0.5 %

# **Physical Characteristics:**

Color:	Light amber
Form:	Liquid

### Microbiological:

Total Plate Count (CFU/g):	< 1000
Total Coliforms (CFU/g):	< 10
E.Coli (CFU/g):	< 10
Yeast (CFU/g):	< 200
Mold (CFU/g):	< 100
Salmonella (CFU/25g):	Not Detected

The user of the product is solely responsible for compliance with all laws and regulations applying to the use of the products.

### Nutrient:

316
< 0.1
< 0.1
0
0
< 10
79
0
29
50
< 0.1
< 0.05
< 0.1
< 0.05
< 0.01

# Storage, Shelf life & packaging:

Storage conditions:	Rice Syrup should be stored at a temperature around < 90 °F in a cool,
	dry environment, away from sunlight.
Shelf life:	18 months for IBC Tote (When stored under recommended condition)
	12 months for Drum (When stored under recommended condition)
Packaging:	HDPE Drums 300 Kg / 1364 Kg / Tote

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