

ORGANIC 100% BLUE AGAVE SYRUP

OVERVIEW

Agave Syrup or Nectar is a delicious sweetener elaborated 100% from *Agave tequilana* Weber Blue variety (the only raw material). Organic 100% Blue Agave Syrup is obtained by hydrolyzing the inulin stored in the Agave heart producing a highly rich fructose ($\geq 80\%$) syrup with greater sweetness (approx. 1.5 times sweeter than table sugar), low glycemic index* (17.1) and antioxidant capacity.

- (Tested by INQUIS GI).

INGREDIENT LABELLING

Organic 100% Blue Agave Syrup can be declared in the ingredients list as:

- Agave Syrup
- Agave Nectar

RECOMMENDED CONSUMPTION

Organic 100% Blue Agave Syrup can be consumed by children and adults.

A diabetic (Diabetes Mellitus) person should not consume Organic 100% Blue Agave Syrup without medical supervision.

USES & APPLICATIONS

Organic 100% Blue Agave Syrup naturally accentuates and helps enhance food flavors providing texture, consistency, wettability, and sweetness without modifying its sensory properties.

Due to its attributes, Organic 100% Blue Agave Syrup is ideally used as a natural sweetener in a wide variety of beverages (coffee, tea, fruit water, and juices) and, in food product industries such as dairy (milk, smoothies, yogurt, milkshakes, ice cream, and milk candy), bakery and desserts (bread, cakes, cookies, cereal bars, cereal boxes, and hotcakes), seasonings (salads, dressings, vinaigrettes, sauces, marinades) and natural foods and fruits to name some.

Organic 100% Blue Agave Syrup is suitable as a replacement for table sugar, honey, corn, and/or maple syrup.

SHELF LIFE & STORAGE REQUIREMENTS

Organic 100% Blue Agave Syrup shelf life is 3 (THREE) years unopened and without refrigeration. This product must be kept fully closed.

Organic 100% Blue Agave Syrup must preferably be stored protected from light, at room temperature (77°F) in a cool and dry place.

PRODUCT SPECS SHEET

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PRESENTATIONS

A) Bulk:

Canister 25.5, 28 and 28.5 Kg
Plastic Drums 285 Kg
Plastic & Cardboard Totes 1350 Kg, 1370 Kg and 1,380 Kg.

B) Bottle:

PET bottles 454 g and 908 g
Gallon 5.5 Kg

PRODUCT SPECIFICATIONS

SENSORIAL CHARACTERISTICS

Appearance: Translucent viscous liquid.

Taste & Smell: Pleasantly sweet, characteristic of Agave.

Solubility: Highly water soluble.

Color: Available in a wide color range (see colorimetry).

Colorimetry

						RANGE REQUESTED BY THE CUSTOMER
COLOR RANGE (PFUNDS)	15 - 25	26 - 40	41 - 65	66 - 99	100 - 110>	
COLORS NAME	Extra Light (Color 0)	Light (Color 1)	Amber (Color 2)	Dark (Color 3)	Extra Dark (Color 4)	TARGET (Color 5)

PHYSICOCHEMICAL PROPERTIES^a

SPECS	PARAMETER	METHOD
Total soluble solids (°Brix)	74 – 76	Refractometry
pH	4.0 – 6.0	Potentiometry
Ashes (%)	0.5 Máx.	Gravimetry
Moisture (%)	24 – 26	Thermobalance
Hydroxymethylfurfural (HMF-mg/Kg)	40 Máx.	Spectrophotometry
Glycemic Index	Low	Glycemic response*

^aINQUIS GI, Inc. Toronto Canada.

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CARBOHYDRATES AMOUNT & PROFILE^a

Data expressed in dry mass obtained by chromatographic analytical methods*

SPECS	PARAMETER	METHOD
Fructose (%)	80.0 Min.	HPAEC-PAD
Glucose (%)	15.0 Max.	HPAEC-PAD
Sucrose (%)	1.3 Max.	HPAEC-PAD
Inulin/Fructooligosaccharides (%)	3.0 Max.	HPAEC-PAD
Mannitol (%)	0.5 Max.	HPAEC-PAD
Other sugars (%)	0.13 Max.	HPAEC-PAD

HPAEC-PAD: High Performance Anion Exchange Chromatography coupled to Pulsed Amperometric Detection.

*The results expressed in the analyses are the average values from different lots. These results, therefore, cannot be considered as absolute values. Data included in a typical analysis is subject to analytical standard deviation therefore the product information is correct to the best of our knowledge.

MICROBIOLOGICAL ANALYSIS^a

SPECS	PARAMETER	METHOD
Total Bacterial Count	Max. 100 CFU/g	FDA-BAM-Chap. 3
Molds	≤ 10 CFU/g	FDA-BAM-Chap. 18
Yeast	≤ 10 CFU/g	FDA-BAM-Chap. 18
Total Coliforms	Absent	FDA-BAM-Chap. 4
<i>Escherichia coli</i>	Absent	FDA-BAM-Chap. 4
<i>Salmonella</i> sp.	Absent in 25 g	AOAC- 999.09

a) According to the Mexican Regulation Norm NMX-FF-110-SFCI-2008 (Agave Syrup-Specifications, Labelling and Testing methods), NOM-003-SAGARPA-2016 (Relating to the characteristics of safe, agri-food quality, authenticity, labeling, and conformity assessment of Agave syrup).

DISCLAIMER

This is a unique product specs sheet exclusively designed for **MONIN** resources.

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NUTRITIONAL CHART

Nutrition Facts	
Serving per container 1	
Serving Size	100 g
Amount per serving	
Calories	310
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	0%
Cholesterol 0mg	0%
Sodium 15mg	1%
Total Carbohydrate 77g	28%
Dietary Fiber 1g	4%
Total Sugars 70g	
Includes 0g Added Sugars	0%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 10mg	0%

*The % Daily Value (DV) tells you how much a nutrient in a serving food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

CERTIFICATIONS, REGISTERS & IMAG THIRD PARTY-STUDIES

MANAGEMENT SYSTEM FSSC 22000 CERTIFIED.



ORGANIC CERTIFICATES LPO (MEXICO), NOP (UNITED STATES), EU (EUROPEAN UNION), JAS (JAPAN) Y KOC (KOREA).



KOSHER KMD Y OK KOSHER CERTIFICATES.



HALAL CERTIFICATE.



THE VEGAN SOCIETY REGISTER, NON-GMO VERIFIED.



ALERGEN FREE, GLUTEN FREE (EUROFINS). GLYCEMIC INDEX (INQUIS GI).



FDA REGISTER, C-TPAT MEMBER.



FAIRTRADE INTERNATIONAL CERTIFICIED.

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