ORGANIC 100% BLUE AGAVE CRYSTALLIZED SYRUP

OVERVIEW

Agave Syrup or Nectar is a delicious sweetener elaborated 100% from the *Agave tequilana* Weber Blue variety (the only raw material). Organic 100% Blue Agave Crystallized Syrup is obtained by hydrolyzing the inulin stored in the Agave heart producing a highly rich fructose (≥ 98%) 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 Crystallized Syrup can be declared in the ingredient list as:

- Agave Syrup
- Agave Nectar

RECOMMENDED CONSUMPTION

Organic 100% Blue Agave Crystallized Syrup can be consumed by children and adults.
A diabetic (Diabetes Mellitus) person should not consume the Organic 100% Blue Agave Crystallized Syrup without medical supervision.

USES & APPLICATIONS

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

SHELF LIFE & STORAGE REQUIREMENTS

Organic 100% Blue Agave Crystallized Syrup shelf life is 2 (TWO) years unopened and without refrigeration. This product must be kept fully closed. Once opened, the container must be completely consumed.

Organic 100% Blue Agave Crystallized Syrup must preferably store protected from light, at room temperature (77°F) in a cool and dry place. Avoid contact with moisture since it is a hygroscopic product.

PRESENTATIONS

A) Bulk:
Sack 25 Kg
Box 20 Kg

PRODUCT SPECIFICATIONS

SENSORIAL CHARACTERISTICS

Appearance: Crystals.
Color: White, slightly beige.
Taste & Smell: Pleasantly sweet, characteristic of Agave.
Behavior: Hygroscopic.
Solubility: Highly water soluble.
Water dispersibility: Very Good.

PHYSICOCHEMICAL PROPERTIES[a]

SPECS	PARAMETER	METHOD
pH	4.0 - 6.0	Potentiometry
Ashes (%)	0.5 Max.	Gravimetry
Moisture (%)	5 Max.	Termobalance
Solubility (g/L a 25°C)	≥ 500	Gravimetry
Density (g/cm^3)	≥ 0.75	Gravimetry
Glycemic Index	Low	Glycemic response*

*INQUIS GI, Inc. Toronto Canadá.

CARBOHYDRATES AMOUNT & PROFILE[a]

Data expressed in dry mass obtained by chromatographic analytical methods*

SPECS	PARAMETER	METHOD
Fructose (%)	98.0 Min.	HPAEC-PAD
Glucose (%)	1.0 Max.	HPAEC-PAD
Sucrose (%)	0.5 Max.	HPAEC-PAD
Inulin/Fructooligosaccharides (%)	0.5 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.

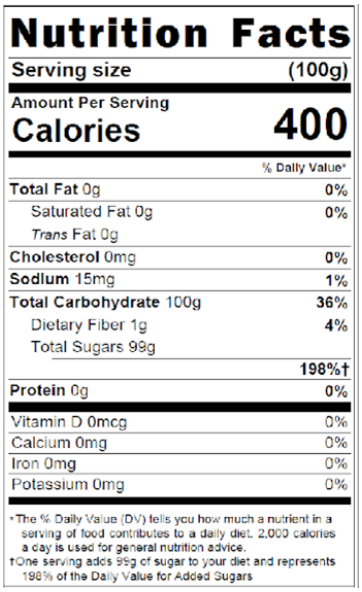
*The results expressed in the analyses are the average values from different lots. These results, therefore, cannot be considered as absolute values. Data included in a typical analysis is subject to analytical standard deviation therefore the product information is correct to the best of our knowledge.

MICROBIOLOGICAL ANALYSIS[a]

SPECS	PARAMETER	METHOD
Total Bacterial Count	Max. 1,000 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
Escherichia coli	Absent	FDA-BAM-Chap. 4
***Salmonella* sp.**	Absent in 25 g	AOAC-989.13

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).

NUTRITIONAL CHART



Nutrition Facts

Serving size	**(100g)**
Amount Per Serving	
Calories	**400**
	% Daily Value*
Total Fat 0g	**0%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 15mg	**1%**
Total Carbohydrate 100g	**36%**
Dietary Fiber 1g	**4%**
Total Sugars 99g	
	198%†
Protein 0g	**0%**
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.
†One serving adds 99g of sugar to your diet and represents 198% of the Daily Value for Added Sugars

CERTIFICATIONS, REGISTERS & IMAG THIRD PARTY-STUDIES

MANAGEMENT SYSTEM FSSC 22000 CERTIFIED.

ORGANIC CERTIFICATES LPO (MEXICO), NOP USDA (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 CERTIFIED.