

## ORGANIC AGAVE SYRUP

### OVERVIEW

Agave Syrup or Nectar is a delicious sweetener that is made from the hydrolysis of inulin stored in Agave cones. Organic Agave Syrup is a natural sweetener with a rich fructose content ( $\geq 80\%$ ) and a low glycemic index\*.

- (Tested by INQUIS GI).

### INGREDIENT LABELLING

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

- Agave Syrup
- Agave Nectar

### RECOMMENDED CONSUMPTION

Organic Agave Syrup can be consumed by children and adults.

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

### USES & APPLICATIONS

Organic 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 Agave Syrup is ideally used as a natural sweetener in a wide variety of beverages and in food product industries such as dairy, bakery and desserts, seasonings, and natural foods and fruits to name some.

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

### SHELF LIFE & STORAGE REQUIREMENTS

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

Organic Agave Syrup must preferably store 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 28 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



## PHYSICOCHEMICAL PROPERTIES<sup>a</sup>

SPEC S	PARAMETER	METHOD
Total Soluble Solids (Brix)	74 – 76	Refractometry
pH	4.6 – 6.0	Potentiometry
Ashes (%)	0.6 Max.	Gravimetry
Moisture (%)	24 – 26	Thermobalance
Hydroxymethylfurfural (HMF-mg/Kg)	40 Max.	Spectrophotometry

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## CARBOHYDRATES AMOUNT & PROFILE<sup>a</sup>

Data expressed in dry mass obtained by chromatographic analytical methods\*

SPECS	PARAMETER	METHOD
Fructose (%)	80.0 Min.	HPAEC-PAD
Glucose (%)	16.0 Max.	HPAEC-PAD
Inulin/Fructooligosaccharides (%)	3.0 Max.	HPAEC-PAD
Other sugars (%)	1.0 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<sup>a</sup>

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 sp.</i>	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).

## HEAVY METALS

SPECS	PARAMETER	METHOD
Lead (Pb)	< 1.00 ppm	J. AOAC vol. 90 (2007) 844-856 (Mod)
Arsenic (As)	< 1.00 ppm	J. AOAC vol. 90 (2007) 844-856 (Mod)
Mercury (Hg)	< 0.10 ppm	J. AOAC vol. 90 (2007) 844-856 (Mod)
Cadmium (Cd)	< 1.00 ppm	J. AOAC vol. 90 (2007) 844-856 (Mod)

\*The result expressed in the analysis is based on the annual third-party result.

INULINA Y MIEL DE AGAVE S.A. de C.V.

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## NUTRITIONAL CHART

Nutrition Facts	
Varied servings per container	
Serving size	100g
Amount per serving	
Calories	320
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 10mg	0%
Total Carbohydrate 81g	29%
Dietary Fiber 1g	4%
Total Sugars 80g	160%†
Protein 0g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%
*The % Daily Value 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 80g of sugar to your diet and represents 160% 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 CERTIFICATES.

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