SAFETY DATA SHEET

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ORGANIC 100% BLUE AGAVE SYRUP

SECTION 1: IDENTIFICATION OF THE SUBSTANCE

Product name Organic 100% Blue Agave Syrup

Common name Blue Agave Syrup

Recommended use Suitable as a sweetener and / or raw material in food products.

Name of the company Inulina y Miel de Agave S.A de C.V.

Address Carretera Tepatitlán- Arandas Km. 4.5, Capilla de Guadalupe,

Jalisco, México.

Phone number +52 (378) 701-0112

SECTION 2: RISK IDENTIFICATION:

Physical risk

People with Diabetes Mellitus should not be consumed without Health risk

medical supervision.

SECTION 3: COMPONENTS / COMPONENTS INFORMATION

Substance chemical identity Agave syrup of blue agave tequilana weber.

Common name Agave Syrup

CAS registry number N/A

SECTION 4: FIRST AID

Contact with eyes Rinse immediately with clean water for 20 to 30 min. Retract the

eyelid continuously. Get urgent medical attention in case of pain

when the blinking, tearing or redness persists.

SECTION 5: FIRE FIGHTING MEASURES

Do not expose the product to temperatures higher than 300°F Precautions

Chemical powders, CO2 preferably. Fire extinguishing mean

SECTION 6: ACCIDENTAL RELEASE MEASURES

In case of spills Do not step on the product, you may slip. Flush with water the

area and dry the surface once clean.

SECTION 7: HANDLING & STORANGE

Indications Handle with precaution to avoid spills, store in dry places at room

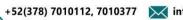
temperature exposure.

SECTION 8: EXPOSURE MEASURES / PERSONAL PROTECTION

Respiratory protection Not necessary under normal use & handling.

Eye protection Use protective eyewear in case of spills to avoid splashes.

Handle the product under GMP's or established food regulations. Hygiene requirements





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SECTION 9: PHYSICOCHEMICAL, CHROMATOGRAPHIC & MICROBIOLOGICAL CHARACTERISTICS

Appearance Viscous liquid

Odor Pleasantly sweet, characteristic of agave Flavor Pleasantly sweet, characteristic of agave

Color Variable Brix Grade 74.0 - 76.0

pH 4.0 - 6.0

Ashes 0.5 % Max

Hydroxymethylfurfural 40 mg/kg Max

Moisture (%) 24 - 26 % Max Glucose (%) 13.0 % Max Fructose (%) 84.0 % Min

Saccharose (%) 4.0 % Max

Inulin / Fructooligosaccharides 3.0 % Max

Mannitol 0.5 % Max Other sugars 2.0 % Max

Total Bacterial Account < 100 UFC/g Máx.

Fungi < 10 UFC/g Yeasts < 10 UFC/g

Total Coliforms Absent

Salmonella sp. Absent in 25g

Escherichia coli Absent

SECTION 10: STABILITY & REACTIVITY

Stability Stable

Hazard reactions Hazardous Polymerization Will Not Occur

Hazardous breakdown by component None

Incompatibility None

SECTION 11: TOXICOLOGICAL INFORMATION

Product Nontoxic

SECTION 12: ECOTOXICOLOGICAL INFORMATION

Product Nontoxic

SECTION 13: INFORMATION CONCERNING WASTE DISPOSAL

Waste disposal Check local regulations for food waste disposal.

SECTION 14: INFORMATION CONCERNING TRANSPORT

Transport Handle with care, avoid spills ship only in dry vehicles an keep out

of direct sunlight, room temperature and avoid exposure to

moisture and the overheating

Transport risk None

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









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SECTION 15: REGULATORY INFORMATION

Specific provisions None

SECTION 16: OTHER INFORMATION

The information is considered correct, but it is not exhaustive and will only be used as guidance, which is based on current knowledge of the substance.





