SAFETY DATA SHEET

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ORGANIC 100% BLUE AGAVE CRYSTALIZED **SYRUP**

SECTION 1: IDENTIFICATION OF THE SUBSTANCE

Product name Organic 100% Blue Agave Crystalized Syrup

Common name Blue Agave Crystalized 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 None

People with Diabetes Mellitus should not be consumed without Health risk

medical supervision.

SECTION 3: COMPONENTS / COMPONENTS INFORMATION

Substance chemical identity Crystalized agave syrup of blue agave tequilana weber.

Common name Crystalized 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.

Avoid inhalation of dust particles. There is no known risk. Inhalation

SECTION 5: FIRE FIGHTING MEASURES

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

Fire extinguishing mean Chemical powders, CO2 preferably.

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

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

temperature and avoid overheating and humidity exposure.

SECTION 8: EXPOSURE MEASURES / PERSONAL PROTECTION

Respiratory protection Not necessary under normal use & handling. Use facemask in case

of air dispersion.

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

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









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

SECTION 9: PHYSICOCHEMICAL, CHROMATOGRAPHIC & MICROBIOLOGICAL CHARACTERISTICS

Appearance Fine crystals, hydroscopic

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

Color White, slightly beige

pH 4.0 - 6.0

Moisture (%) 5.0 % Max Glucose (%) 1.0 % Max Fructose (%) 98.0 % Min

Saccharose (%) 0.5 % Max

Inulin / Fructooligosaccharides 0.5 % Max

Mannitol 0.5 % Max Other sugars 0.5 % Max

Solubility (g/L a 25°C) 500 Density (g/cm 3) ≥ 0.75

Total Bacterial Account < 1000 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 Keep away from sulfuric acid, phosphoric acid and other

dehydrating agents, acetic anhydride, agents with strong

oxidation such as peroxide, oxygen, nitric acid, perchloric acid or

chromic acid.

SECTION 11: TOXICOLOGICAL INFORMATION

Product Nontoxic

SECTION 12: ECOTOXICOLOGICAL INFORMATION

Product Nontoxic

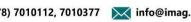
SECTION 13: INFORMATION CONCERNING WASTE DISPOSAL

Waste disposal Check local regulations for food waste disposal.

SECTION 14: INFORMATION CONCERNING TRANSPORT









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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

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.





