ORGANIC 100% BLUE AGAVE CRYSTALIZED SYRUP

SECTION 1: IDENTIFICATION OF THE SUBS TANCE

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
Health risk	People with Diabetes Mellitus should not consume this product without medical supervision.
Hazard classification	GHS classification by 29 CFR 1910.1200 No hazardous substance or mixture

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

SECTION 5: FIRE FIGHTING MEASURES

Precautions	Do not expose the product to temperatures higher than 300°F
Fire extinguishing means	Chemical powders, CO2 preferably.

SECTION 6: ACCIDENTAL RELEASE MEASURES

In case of spills	Do not step on the product, you may slip. Flush the area with water and dry the surface once it is clean.

SECTION 7: HANDLING & STORANGE

Indications	Handle with precaution to avoid spills, store in dry places at room temperature, and avoid overheating and humidity exposure.

SECTION 8: EXPOSURE MEASURES / PERSONAL PROTECTION

Respiratory protection	It is not necessary under normal use & handling. Use a facemask in case of air dispersion.

Eye protection	Use protective eyewear in case of spills to avoid splashes.
Hygiene requirements	Handle the product under Good Manufacturing Practices or regulations established for food

SECTION 9: PHYSICOCHEMICAL, CHROMATOGRAPHIC & MICROBIOLOGICAL CHARACTERISTICS

Appearance	Fine crystals, hygroscopic
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	0.13 % Max
Solubility (g/L a 25°C)	500
Density (g/cm^3)	≥ 0.75
Total Bacterial Account	1,000 UFC/g Máx.
Fungi	≤ 10 UFC/g
Molds	≤ 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, other dehydrating agents, acetic anhydride, and 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.

Transport	Handle with care, avoid spills, ship only on dry vehicles, keep out of direct sunlight and avoid exposure to moisture and 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.