



Agave Syrup

CÓDIGO: CAR0024

V. 2

Description:

Agave Syrup (100% Agave tequilana Weber var. Blue)
1.4 times sweeter than sucrose sweetener.
Produced by hydrolysis of fructans stored in the maguey plant.

Organoleptic Specifications:

Appearance: Viscous liquid.

Flavor: Sweet.

Color: Yellow gold.

Physicochemical Specifications:

Humidity: 26 to 25%

Ash: Max. 0.5% pH: Max. 04.06%

Concentration Brix°: 74-75 ° Brix

Saccharose: Max. 4%

Inulin: Min. 0.5%

Microbiological Specifications:

Account Total Plate: Max. 100 CFU / g

Mold and yeast: Max. 10 CFU / g

Coliforms: Negative.

Storage and transport conditions:

Store in a cool and dry place less ideal temperature to 35 ° C, without structural damage to the primary packaging, preferably away from direct sunlight.

Shelf life: B24 months.

Applications:

Confectionary, processed foods, Food additives.

Recommended serving:

According to Application.

Characteristics



Natural.



Thermostable.



Hydrosoluble.

Certifications:



ISO 22000



GMP



Organic



Kosher



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