



## ORGANIC 100% BLUE AGAVE CRYSTALLIZED SYRUP

### OVERVIEW

Agave Syrup or Nectar is a delicious sweetener elaborated 100% from *Agave tequilana* Weber Blue variety (the only raw material). Organic 100% Blue Agave Crystallized Syrup is obtained by the hydrolyzing the inulin stored in the Agave heart producing a highly rich fructose ( $\geq 98\%$ ) syrup with greater sweetness (approx. 1.4 times sweeter than table sugar), low glycemic index\* (17.1) and antioxidant capacity.

- (Tested by INQUIS GI).

### INGREDIENT LABELLING

Organic 100% Blue Agave Crystallized Syrup can be declared in the ingredient list as:

- Agave Syrup
- Agave Nectar

### RECOMMENDED CONSUMPTION

Organic 100% Blue Agave Crystallized Syrup can be consumed by children and adults.

Diabetic (Diabetes Mellitus) person should not consume the Organic 100% Blue Agave Crystallized Syrup without medical supervision.

### USES & APPLICATIONS

Organic 100% Blue Agave Crystallized Syrup naturally accentuates and helps enhance food flavors providing texture, consistency, wettability and sweetness without modifying its sensory properties.

Due to its attributes, Organic 100% Blue Agave Crystallized Syrup is ideally used as a natural sweetener in a wide variety of beverages (coffee, tea, fruit water and juices) and, in food product industries such as dairy (milk, smoothies, yogurt, milkshakes, ice cream and milk candy), bakery and desserts (bread, cakes, cookies, cereal bars, cereal boxes and hotcakes), seasonings (salads, dressings, vinaigrettes, sauces, marinades) and natural foods and fruits to name some.

Organic 100% Blue Agave Crystallized Syrup is suitable as a replacement for table sugar, honey, corn and/or maple syrup.





## SHELF LIFE & STORAGE REQUIREMENTS

Organic 100% Blue Agave Crystallized Syrup shelf life is 2 (TWO) years unopened and without refrigeration. This product must be kept fully closed. Once opened, the container must be completely consumed.

Organic 100% Blue Agave Crystallized Syrup must preferably stored protected from light, at room temperature (77°F) in a cool and dry place. Avoid contact with moisture since it is a hygroscopic product.

## PRESENTATIONS

### A) Bulk:

Sack 25 Kg

Box 20 Kg

## PRODUCT SPECIFICATIONS

### SENSORIAL CHARACTERISTICS

**Appearance:** Crystals.

**Color:** Beige to slightly yellow.

**Taste & Smell:** Pleasantly sweet, characteristic of Agave.

**Behavior:** Hygroscopic.

**Solubility:** Highly water soluble.

**Water dispersibility:** Very Good.

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

SPECS	PARAMETER	METHOD
pH	4.0 - 6.0	Potentiometry
Ashes (%)	0.5 Max.	Gravimetry
Moisture (%)	5 Max.	Termobalance
Solubility (g/L a 25°C)	≥ 500	Gravimetry
Density (g/cm <sup>3</sup> )	≥ 0.75	Gravimetry
Glycemic Index	17.1 (± 3.2)	Glycemic response*

\*INQUIS GI, Inc. Toronto Canadá.





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

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

SPECS	PARAMETER	METHOD
Fructose (%)	98.0 Min.	HPAEC-PAD
Glucose (%)	1.0 Max.	HPAEC-PAD
Sucrose (%)	0.5 Max.	HPAEC-PAD
Inulin/Fructooligosaccharides (%)	0.5 Max.	HPAEC-PAD
Mannitol (%)	0.5 Max.	HPAEC-PAD
Other sugars (%)	0.13 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. 1,000 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).





## NUTRITIONAL CHART

<b>Nutrition Facts</b>	
Serving size	(100g)
Amount Per Serving	<b>400</b>
<b>Calories</b>	
	% Daily Value*
<b>Total Fat</b> 0g	<b>0%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 15mg	<b>1%</b>
<b>Total Carbohydrate</b> 100g	<b>36%</b>
Dietary Fiber 1g	<b>4%</b>
Total Sugars 99g	<b>198%†</b>
<b>Protein</b> 0g	<b>0%</b>
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

\* The % Daily Value (DV) 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 99g of sugar to your diet and represents 198% of the Daily Value for Added Sugars

## CERTIFICATIONS, REGISTERS & IMAG THIRD PARTY-STUDIES



FOOD SAFETY CERTIFICATE FSSC 22000.



ORGANIC CERTIFICATES LPO (MEXICO), NOP (USA), 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 USA, AND FAIRTRADE INTERNATIONAL CERTIFICATES.

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