

Agave Syrup, Light

Technical Data Sheet

Article number	EN6100
Article name	Organic Agave Syrup, Light
Botanical name	Agave tequilana
Origin	Mexico
Certification	According to the EC-Regulations on organic farming



Legal foundation

This product is in conformity with European legislation with regard to food safety. It is safe and suitable for human consumption. All of our organic products are in accordance with EC-Regulations No. 834/2007 and No. 889/2008. This product has not been produced from a GMO source and does not contain any GMO ingredients. This product has not been exposed to irradiation.

Brief description / Production process

Organic Agave Syrup is a sugar substitute. This sweetener is characterized, compared to other natural syrups and honeys, for its low glycemic index. It is the natural sweet substance produced by the hydrolysis of fructans obtained by steam diffusion from the Agave plant core.

Composition

Ingredient	Part in %
Organic Agave	100

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1) Sensory characteristics

	Parameter	Declaration
1.1	Appearance	Consistent viscous mass
1.2	Colour	Amber liquid
1.3	Taste / Odour	Typical mild very sweet taste

2) Physical / Chemical parameters

	Parameter	Unit	Value
2.1	Moisture / Water content	%	Max. 26 %
2.2	Brix	°	Min. 74
2.3	pH		4,0 – 6,0
2.4	Dry matter		75 % ± 1.0
2.5	Ash	%	> 0,5
2.6	Carbohydrate content	%	> 99
	of which Fructose	%	> 70
	of which Glucose	%	< 25
	of which Sucrose	%	< 4
	of which other Carbohydrates	%	< 3
2.7	HMF	mg/kg	< 120

These values are expressed on dry matter.

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3) Microbiological data

	Parameter	Unit	Value
3.1	Total count	ufc/g	< 100
3.2	Yeasts	cfu/g	< 10
3.3	Moulds	cfu/g	< 10
3.4	Staphylococcus aureus	/1g	Absent
3.5	Escherichia coli	/1g	Absent
3.6	Salmonella	/25g	Absent
3.7	Listeria	/1g	Absent
3.8	Coliforms	/1g	Absent

4) Residues, contaminations, heavy metals and mycotoxins

	Parameter	Definition
4.1	Residues and contaminations (bromide, methyl bromide, organochlorine pesticides, phosphine, storage additives, organophosphorus pesticides, etc.)	This product is in conformity with the European legislation in accordance with EC-Regulations No. 834/2007, No. 889/2008 and No. 396/2005 and the BNN-Guidelines
4.2	Heavy metals (cadmium, lead, mercury, etc.)	According to EC-Regulation No. 1881/2006
4.3	Mycotoxins (ochratoxin, aflatoxin, deoxynivalenol, fumonisin, patulin, zearalenone, etc.)	According to EC-Regulation No. 1881/2006

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5) Nutritional values per 100 g

	Parameter	Unit	Value
5.1	Energy	kJ/kcal	1.256 / 300
5.2	Fat	g	0
	of which saturated fatty acids	g	0
5.3	Carbohydrates	g	75
	of which Sugars	g	75
5.4	Dietary fibre	g	< 1
5.5	Protein	g	0
5.6	Salt	g	0
5.7	Moisture	g	25

This is a natural product, nutritional values may vary.

6) Allergen information

Presence/absence of ingredients with allergenic potential according to EU-Regulation No. 1169/2011.

The allergen information above is based on information of our supplier.

We point out, that cross-contamination cannot be excluded to 100%.

	Allergen, ingredient, trigger	Present in recipe?
1	Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut)	No
2	Crustaceans	No
3	Eggs	No
4	Fish	No
5	Peanuts	No
6	Soybeans and products thereof	No
7	Milk and products thereof	No
8	Nuts	No
9	Celery and products thereof	No
10	Mustard and products thereof	No
11	Sesame seeds and products thereof	No
12	Sulphur dioxide and sulfites at concentrations of more than 10mg/kg or 10mg/L as expressed as SO ₂ .	No
13	Lupin and products thereof	No
14	Molluscs and products thereof	No

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7) Packaging

Packaging is in accordance with EC-Regulations No. 1935/2004, No. 2023/2006 and No. 10/2011.

	Description	Unit
7.1	Net weight	Divers
7.2	Short description of the packaging (material)	Divers

8) Storage / Shelf life

Storage conditions: cool (23-28 °C), dark and dry (max. 65 % relative humidity) storage without stretch-film. Do not freeze.

Shelf life: 24 months after production in unopened original packaging on correct storage and transport conditions.

9) Other details

This specification contains reference values. Deviations of the appearance, composition, colour, flavour and odour are due to the natural origin of the ingredients.

The above specification is based on the information from our suppliers. We recommend to proof the suitability of our products by own tests.