

## **CONVENTIONAL BROWN RICE SYRUP DE 28**

Doc: RLS/QA/CBRS.28

Issue: 01

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**Description:** Conventional Brown Rice Syrup DE 28 has a clean sweet flavor with light buttery and honey flavor notes. This multifunctional natural sweetener is produced through enzymatic liquefaction of Allergen free and only non-GMO rice using state-of-the-art technology and environment during processing, filtration and evaporation to produce concentrated syrup. The material is odorless, has a sweet taste, and a clear to light yellow color. This ingredient is Halal and Kosher certified and vegan friendly.

**Uses:** Drinks, ice cream, desserts, yoghurts, biscuits, pharmacy, breakfast foods, sauces, baby foods, bakery, snacks, sucrose and honey substitutes for consumers, confectionery, cosmetic and other fruit-based preparations.

Typical Analysis**					
Characteristic	Units	Limits			
Dextrose Equivalent	%	26-30			
Total Carbohydrate (DSB)*	g/100g	77-79			
Glucose (DP1) (DSB)*	%	2-9			
Maltose (DP2) (DSB)*	%	6-16			
Other carbohydrates (DSB)*	%	75-92			
Brix	%	79-81			
pH (Diluted to 40% solids)	-	4.5-6.5			
Water activity (@ 20°C)	aW	<0.80			
Ash contents	%	<0.3			
Starch	-	Negative			
Protein	%	<0.1			
Fat	%	<0.1			
Energy	Kcal/100g	312			

<sup>\*\*</sup>Typical analysis is not to be construed as product specification. Typical analysis data represent average values, not to be considered as guarantees.

Nutrient Lal	Nutrient Labelling Information (per 100g)				
Total Calories	Kcal	312			
Total Fat	g	<0.1			
Saturated Fat	g	<0.1			
Trans Fat	g	0			
Cholesterol	mg	0			
Sodium	mg	<10			
Total Carbohydrates	g	78			
Dietary Fibre	g	0			
Sugar	g	8			
Other carbohydrates	g	70			
Protein	g	<0.1			

Microbiological Attributes				
Total Plate Count	<1000 cfu/g			
Total Coliforms	<10 cfu/g			
E-Coli	<10 cfu/g			
Yeast	<200 cfu/g			
Mold	<100 cfu/g			
Salmonella	Absent cfu/25g			
Heavy Metals				
Lead	<0.05 mg/Kg			
Arsenic	<0.1 mg/Kg			
Cadmium	<0.05 mg/Kg			
Mercury	<0.01 mg/Kg			

## **Packaging & Storage**

Material shall be packed in appropriate food grade containers for protection and preservation of material integrity. Packaging materials shall not transmit any contaminants or objectionable substances to the material. Opened or damaged containers shall be rejected on receipt. Containers shall be properly labeled with indication of Material Name, Contents, Lot Number, Net Weight, Supplier Name, Address and appropriate Certification Symbol, if required. Containers shall also display the material date of manufacture.

**Shelf Life:** Best if used within 24 months from date of manufacturing. Rice Syrup should be stored in cool and dry location (i.e., Temperature <90°F) and away from sunlight.

Material	Net Weight
HDPE Drums	300 Kg/Drum
Paper IBC/Totes	1364Kg/Tote

## **Additional Information**

Ricels shall comply with storage and handling requirements, provide ingredient naming conventions, disclose processing aids used, and identify any ingredients exposed to ionizing radiation.

This product has the following certifications: ISO 9001-2015 | FSSC 22000 | cGMP | NON-GMO | Halal | Kosher & Vegan |

	Restricted Ingredients*					
Allergens	Chemicals	Artificial Sweetener	Added Color, Flavor and Oils			
Soy	Artificial Preservatives	Artificial Sweeteners	FD&C Certified Synthetic Colors			
Tree Nuts	Benzoates	Acesulfame-K	Artificial Flavors			
Peanuts	BHA and BHT	Aspartame	Bleached Flour			
Shellfish	EDTA	Saccharin	Enriched Flour			
Fish	Carmine/Cochineal	High Fructose Corn Syrup	Brominated Flour			
Eggs	DATEM (Diacetyl Tartaric & Fatty Acid Esters of Mono & Diglycerides)	Modified Food Starch	Brominated Vegetable Oil			
Milk	Ethyl Vanillin		Lard			
Celery	Monosodium Glutamate (MSG)		Hydrogenated Fats (andPartially Hydrogenated Fats)			
Mustard	Natamycin		Salatrim			
Sesame	Propylene Glycol					
Lupine	Propionates					
Mollusks	Sorbates/Polysorbates					
Gluten	TBHQ (Tertiary Butylhydroquinone)					
Sulfites	Nitrates/Nitrites					
Crustaceans						

<sup>\*</sup> All above mentioned chemicals are not present in Ricels products.