

Description: Conventional Brown Low Sugar Rice Syrup has a clean sweet flavor. This multifunctional natural sweetener is produced through enzymatic liquefaction of Non-allergen, non-GMO, and local brown rice using state-of-the-art technology and environment. During the processing, the product undergoes partial filtration, and evaporation to produce concentrated syrup. The material is odorless, has a sweet taste, and is light amber to Amber in color. This ingredient is Halal and Kosher certified and vegan-friendly, furthermore no GMOs are used.

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
Appearance	Visual	Light amber to amber, viscous liquid
Brix	%	79-82
Dextrose equivalent	%	35-40
Glucose DP1	%	0-6
Maltose DP2	%	13-18
DP3+DP4	%	55-65
Dry Matter	%	77-80
pH (10% Solution)	-	4.0-5.5
SO ₂	mg/kg	<10
Ash	% w/w	Max 0.2

**Typical analysis is not to be construed as product specification. Typical analysis data represent average values, not to be considered as guarantees.

Nutrient Labelling Information (per 100g)

Total Calories	Kcal	316
Total Fat	g	<0.1
Saturated Fat	g	0
Trans Fat	g	0
Cholesterol	mg	0
Protein	g	<0.1
Total Carbohydrates	g	79
Total sugar	g	18
Dietary Fiber	g	0
Added sugar	g	0
Sodium	mg	< 10
Potassium	mg	0.92
Calcium	mg	1.08
Iron	mg	0.07
Vitamin D	mg	0

Microbiological Attributes

Total Plate Count	<500 cfu/g
Total Coliforms	<10 /g
E-Coli	Absent/g
Yeast & Mold	Max 10 cfu/g
Salmonella	Absent cfu/25g

Heavy Metals

Lead	<0.05 ppm
Arsenic	<0.1 ppm
Copper	<0.05ppm

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			

* All above mentioned chemicals are not present in Ricels products.