Description: Conventional Clarified Rice Syrup DE 60 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 Non-GMO local 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 clear to light yellow 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.
Note: The same product derived from organic rice is also available.

| Typical Analysis** |  |  |
| :--- | :--- | :--- |
| Characteristic | Units | Limits |
| Dextrose equivalent | $\%$ | $56-64$ |
| Total Carbohydrate | $\mathrm{g} / 100 \mathrm{~g}$ | 98.5 |
| Glucose (DP1) (DSB)* | $\%$ | $22-34$ |
| Maltose (DP2) (DSB)* | $\%$ | $24-40$ |
| Other Carbohydrates (DSB)* | $\%$ | $27-54$ |
| Brix | $\%$ | $79-81$ |
| pH (Diluted to 40\% solids) | - | $4.5-6.5$ |
| Water Activity (@ 20$)$ | aW | $0.60-0.72$ |
| Ash contents | $\%$ | $<0.3$ |
| Starch | - | Negative |
| Protein | $\%$ | $<0.1$ |
| Fat | $\%$ | $<0.1$ |
| Energy | Kcal/100g | 316 |
| *Dry Solid Basis |  |  |
| *Typical analysis is not to be construed as product specification. Typical <br> 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 | $<0.1$ |
| Trans Fat | g | 0 |
| Cholesterol | mg | 0 |
| Sodium | mg | $<10$ |
| Total Carbohydrates | g | 79 |
| Dietary Fiber | g | 0 |
| Sugar | g | 55 |
| Other Carbohydrates | g | 24 |
| Protein | g | $<0.1$ |


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

## 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 $<90^{\circ} \mathrm{F}$ ) and away from sunlight.

| Material | Net Weight |
| :--- | :--- |
| HDPE Drums | $300 \mathrm{Kg} /$ Drum |
| Paper IBC/Totes | $1364 \mathrm{Kg} /$ 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 <br> Mono \& Diglycerides) | Modified Food Starch | Brominated Vegetable Oil |
| Milk | Ethyl Vanillin |  | Lard |
| Celery | Monosodium Glutamate (MSG) |  | Hydrogenated Fats (andPartially |
| Mustard | Natamycin |  | Salatrim |
| Sesame | Propylene Glycol |  |  |
| Lupine | Propionates |  |  |
| Mollusks | Sorbates/Polysorbates |  |  |
| Gluten | TBHQ (Tertiary Butylhydroquinone) |  |  |
| Sulfites | Nitrates/Nitrites |  |  |
| Crustaceans |  |  |  |

