

Description: Organic Clarified Rice Syrup DE 68 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 a clear to light yellow 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 conventional rice is also available.

Typical Analysis**		
Characteristic	Units	Limits
Appearance	Visual	Viscous & Transparent
Taste	Organoleptic	Medium sweet
Odor	Organoleptic	Sweet smell
Color	Light amber	Visual
Dextrose equivalent	%	66-70
Total Carbohydrate	g/100g	98.5
Glucose (DP1)	%	34-40
Maltose (DP2)	%	30-40
Other Carbohydrates	%	20-36
Brix	%	79-81
pH (Diluted to 40% solids)	-	4.5 – 6.5
Water Activity (@ 20°C)	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 analysis data represent average values, not to be considered as guarantees.		

Nutrient Labelling Information (per 100g)		
Parameter	Unit	Value
Total Calories	Kcal	316
Total Fat	g	<0.1
Saturated Fat	g	<0.1
Trans Fat	g	0
Cholesterol	mg	0
Vitamin D	mcg	10
Sodium	mg	<10
Iron	mg	0.07
Potassium	mg	0.92
Calcium	mg	1.08
Total Carbohydrates	g	79
Dietary Fiber	g	0
Protein	g	<0.1
Total sugar	g	58
Added Sugar	g	0

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 Organic EU & NOP, USCOEA	

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 (Diacyl 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.