

60DE Brown Rice Syrup

Product Description:

60DE Brown Rice Syrup is a natural sweetener produced by steeping brown rice with natural enzyme preparations, which convert the mashed grain into a smooth flavored and pleasantly sweet liquid extract. This material is then passed through a series of proprietary filtration steps which help in the removal of insolubles and heavy metals. The sweet extract is finally concentrated under vacuum to rich, heavy syrup having a light amber color. The final product will have a heavy metal content that meets the governmental standards for drinking water.

Typical Analysis:

		Specification	
Parameter	Unit	Min	Max
Dextrose Equivalent	%	58	64
Total Carbohydrates (on Dry Basis)	g/100g	98.5	
Glucose	g/100g	28	34
Maltose	g/100g	33	39
Other Carbohydrates	g/100g	27	33
Brix	%	79	81
pH		4.5	6.5
Ash Content	%		0.5
Water Activity	%	0.60	0.72
Energy	Kcal/100g	316	
Starch	%	Negative	
Protein	%		0.5
Fat	%		0.5
Heavy Metals			
Lead	ppb		10
Arsenic	ppb		10
Cadmium	ppb		10
Mercury	ppb		10
Microbiological			
Total Plate Count	cfu/g		1000
Total Coliforms	cfu/g		10
E.coli	cfu/g		10
Yeast	cfu/g		200
Mold	cfu/g		100
Salmonella	cfu/25g		Nil

Shelf Life:

12 Months from the date of manufacture when stored under proper conditions.

Storage Condition:

Store away from sunlight in a cool, dry environment under ambient conditions 10 to 27°C (50-80°F) with 70% max humidity.

Date Revised: 9/30/2021