

	Product data sheet		Rev: 23/05/25
	Organic Agave Syrup		Cod: PDS-044
			Edition: 02
DESCRIPTION	Organic Agave Tequilana Weber Blue Variety		
ORIGIN	Mexico		
INGREDIENTS	100% Agave Tequilana		
BOTANIC NAME	Agave tequilana F.A.C. Weber		
PROCESSED	Organic agave syrup is made from 100% blue agave, starting the process with the selection of the highest quality raw materials according to established standards: once the agave plant is revised and approved it undergoes a grinding process, then diffusion to extract the agave juice, then filtering to remove all the suspended solids and the agave fructans are hydrolyzed; and finally the syrup is concentrated reaching up to 75 brix.		
STORAGE AND HANDLING INSTRUCTIONS	It is recommended to store in a dry and cool place at a temperature below 35°C without structural damage to the container. preferably out of direct contact with sunlight.		
SHELF LIFE	3 years since production. The product may have a longer shelf life depending on the batch, but we guarantees that, at the time of delivery, the product will have a remaining shelf life of at least 12 months, provided it remains sealed, stored at room temperature, and kept in its original packaging under the specified storage conditions.		
INTENDED CONSUMER	Agave syrup is ideal for people looking for natural alternatives to refined sugar. It's also useful for consumers who require a low-glycemic index diet. It's also useful for those seeking organic and sustainable alternatives to sugar. People with diabetes or carbohydrate intolerance should be cautious, as this product is not sugar-free.		
APPLICATIONS	Natural sweetener for hot and cold beverages, in baking as a sugar substitute, and as a dressing or topping.		
ADDITIVES	No additives		
SENSORY ATTRIBUTES			
Colour and appearance	From amber/gold to dark brown. Slightly viscous		
Odour	Sweet and slightly earthy		
Taste	Characteristic agave sweet		
CHEMICAL AND PHYSICAL PARAMETERS		Standard	
Brix (° Brix)		74 - 76°	
Humidity (% Max)		20 - 28	

Ashes (% Max)	0.6
pH (Max)	4 - 6
Solubility in water	>75%. Require stirring
Colorimetry (color depth)	Light (21-30) Ambar (41-50) Dark (91-100)
Fructose (%)	>84%
Dextrose (% Max)	<16%
Sucrose (% Max)	<3%
Other carbohydrates	<1%
Inuline (% Max)	5
Other Carbohydrates (%)	0.1
NUTRITIONAL INFORMATION	Per 100 g
Energy value	300 cal/1.255 kJ
Facts	0 g
Saturated	0 g
Carbohydrates	75 g
Sugar	75 g
Fibre	<1 g
Protein	0 g
Salt	0 g
MICROBIOLOGICAL PARAMETERS	
Total plaque (cfu/g)	<100
Moulds and Yeasts (cfu/g)	<10
Coliforms (cfu/g)	Absent
E.coli (cfu/g)	Absent
Salmonella (cfu/25g)	Absent
Bacillus Cereus (cfu/g)	<100
Staphylococcus aureus (cfu/g)	Absent
HEAVY METALS	
Arsenic	<0.1 mg/kg*

Mercury	<0.1 mg/kg*
Lead	<0.1 mg/kg*
Zinc	<0.1 mg/kg*

*Product in compliance with the current legislation on limit of contaminants, heavy metals, pesticides and toxins present in Regulation (EU) 2023/915, Regulation (EU) 2018/848 and subsequent provisions and amendments.

ALLERGENS AND NON - GMO STATEMENT
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Vegan	YES
NON - GMO	NO
Allergens	NO
Genetically Modified	NO
Radiation	NO

ALLERGEN TABLE

	Yes	No
Gluten		X
Crustaceans and products thereof		X
Egg and egg products		X
Fish and fish products		X
Peanut and products thereof		X
Soy and products thereof		X
Milk and milk products		X
Nuts (almond, hazelnut, walnut, cashew, brazil nut, pistachio, macadamia nut and Queensland nut) and derived products		X
Celery and derivatives		X
Mustard and derivatives		X
Sesame and derivatives		X
Lupine and derivatives		X
Molluscs and derivatives		X
Sulphur dioxide and sulphites (SO2 > 10 mg/kg)		X

OTHER ALLERGIES

	Yes	No
Lactose		X
Cocoa		X

Glutamate (E620-E625)		X
Chicken meat		X
Coriander		X
Corn		X
Legumes		X
Beef		X
Pork		X
Carrot		X
BHA/BHT		X
Benzoate		X
OTHER DIETARY INFORMATION		
	Yes	No
Kosher	X	
Halal	X	
BULK PACKAGING INFORMATION		
Format & Net content	IBC TOTE	
	1380 kg	
	CANISTER	
	25 kg	
LEGISLATION		
<p>Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs.</p> <p>Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers, amending Regulations (EC) No 1924/2006 and (EC) No 1925/2006 of the European Parliament and of the Council, and repealing Commission Directive 87/250/EEC, Council Directive 90/496/EEC, Commission Directive 1999/10/EC, Directive 2000/13/EC of the European Parliament and of the Council, Commission Directives 2002/67/EC and 2008/5/EC, and Commission Regulation (EC) No 608/2004.</p> <p>Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC.</p> <p>Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs.</p> <p>Regulation (EC) No 396/2005 of the European Parliament and of the Council of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Council Directive 91/414/EEC.</p> <p>Commission Regulation (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs.</p> <p>Law 7/2022 of 8 April on waste and contaminated soils for a circular economy.</p> <p>Royal Decree 847/2011 of 17 June establishing the positive list of substances permitted for the manufacture of polymeric materials intended to come into contact with food.</p> <p>Regulation (EU) 2018/848 of the European Parliament and of the Council of 30 May 2018 on organic production and labelling of organic products and repealing Council Regulation (EC) No 834/2007.</p> <p>Commission Implementing Regulation (EU) 2021/1165 of 15 July 2021 authorising certain products and substances for use in organic production and establishing their lists.</p>		

Allergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policy will apply.						
Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS , tree nuts:	NO	NO	NO	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO