



PRODUCT SPECS SHEET

| Review : April 01st, 2025

Organic 100% Blue Agave Syrup

DESCRIPTION

Agave Syrup or Nectar is a delicious sweetener elaborated 100% from Agave Tequilana Weber Blue variety (the only raw material). Organic 100% Blue Agave Syrup is obtained by hydrolyzing the inulin stored in the Agave heart a highly rich fructose ($\geq 84\%$) syrup with greater sweetness (approx. 1.3 times sweeter than table sugar), low producing glycemic index and antioxidant capacity.

INGREDIENTS

Organic 100% Blue Agave Tequilana Weber

COUNTRY OF ORIGIN

México

USES & APPLICATIONS

Organic 100% Blue Agave Syrup naturally accentuates and helps enhance food flavors providing texture, consistency, wettability and sweetness without modifying its sensory properties.

Due to its attributes, Organic 100% Blue Agave Syrup is ideally used as a natural sweetener in a wide variety of beverages (coffee, tea, fruit water and juices) and, in food product industries such as dairy (milk, smoothies, yogurt, milkshakes, ice cream and milk candy), bakery and desserts (bread, cakes, cookies, cereal bars, cereal boxes and hotcakes), seasonings (salads, dressings, vinaigrettes, sauces, marinades) and natural foods and fruits to name some.

Organic 100% Blue Agave Syrup is suitable as a replacement for table sugar, honey, corn and/or maple syrup.

SHELF LIFE & STORAGE RECOMMENDATIONS

Organic 100% Blue Agave Syrup shelf life is 3 (THREE) years unopened and without refrigeration. This product must be kept fully closed.

Organic 100% Blue Agave Syrup must preferably stored protected from light, at room temperature ($>25^{\circ}\text{C}$) in a cool and dry place. Do not Freeze.

The information contained in this data sheet represents, to the best of our knowledge, an accurate and reliable representation data for this material. We recommend our customers to conduct their own tests to determine the suitability of our products for their own specific purposes. Statements contained herein should not be considered as warrant of any kind, expressed or implied, and no liability is accepted for the infringement of any patent.



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PRESENTATIONS

Cardboard Tote & Plastic IBC 1.380 - 1.400 Kg, Plastic Drum 285 Kg, Canister 25 kg Gallon 7 kg.

PRODUCT SPECIFICATIONS

SENSORIAL CHARACTERISTICS

Appearance: Translucent viscous liquid.

Taste & Smell: Pleasantly sweet, characteristic to Agave.

Solubility: Highly water soluble.

Color: Available in a wide color range (see colorimetry).

COLORIMETRY

						COLOR RANGE REQUESTED BY CLIENT
COLOR RANGE (PFUNDS)	15 - 25	26 - 35	50 - 60	75 - 85	100 - 110>	TARGET
COLOR RANGE (ICUMSAS)	< 250	< 400	< 900	< 1600	< 2200	
COLOR NAME	Extra Light (Color 0)	Light (Color 1)	Amber (Color 2)	Dark (Color 3)	Extra Dark (Color 4)	(Color 5)

PHYSICOCHEMICAL PROPERTIES

SPECS	PARAMETER
Total Soluble Solids (° Brix)	74 - 76
pH	4.0 – 6.0
Ashes (%)	0.5 Max.
Moisture (%)	24 - 26
Hydroxymethylfurfural (HMF-mg/Kg)	40 Max.

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CARBOHYDRATES AMOUNT & PROFILE

Data expressed in dry mass obtained by chromatographic analytical methods*

SPECS	PARAMETER
Fructose (%)	85.0 Min.
Glucose (%)	13.0 Max.
Sucrose (%)	1.3 Max.
Inulin/Fructooligosaccharides (%)	3.0 Max.
Manitol (%)	1.5 Max.
Other sugars (%)	0.13 Max.

*The results expressed in the analyses are the average values from different lots. These results therefore, cannot be considered as absolute values. Data included in a typical analysis is subject to analytical standard deviation therefore the product information is correct to the best of our knowledge.

*There might be slight differences in sensorial characteristics due to natural variation in raw material. The values of these tables are for reference only and were achieved by analysis made on randomly chosen batches of the product. We advise our clients to test all aspects of the product before making their label.

MICROBIOLOGICAL ANALYSIS

SPECS	PARAMETER
Total Bacteria Count	<100 CfU/g
Mold	<10 CfU/g
Yeast	<10 CfU/g
Total Coliforms	Absent
Escherichia Coli	Absent
Salmonella Spp	Absent in 25 g

*According to the Mexican Regulation Norm NOM-FF-110-SFCI-2008 (Agave Syrup Specifications, Labelling and Testing methods), NOM-003-SAGARPA-2016 (Relating to the characteristics of safe, agri-food quality, authenticity, labeling and conformity assessment of Agave syrup).

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NUTRITIONAL INFORMATION

Nutrition Facts	
1 servings per container	
Serving size	(100g)
Amount Per Serving	
Calories	300
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 76g	28%
Dietary Fiber 0g	0%
Total Sugars 76g	
Includes 76g Added Sugars	152%
Protein 0g	0%
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

*This chart complies with the current FDA legal requirements. We recommend reviewing your updates over time, as it may suffer future modifications.

* Added Sugars: All these sugars are naturally occurring in the production process of agave syrup.

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CERTIFICATIONS



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