

ORGANIC 100% BLUE AGAVE SYRUP

OVERVIEW

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. 1.5 times sweeter than table sugar), lowproducing glycemic index* (17.1) and antioxidant capacity.

- (Tested by INQUIS GI).

INGREDIENT LABELLING

Organic 100% Blue Agave Syrup can be declared in the ingredients list as:

- Agave Syrup
- Agave Nectar

RECOMMENDED CONSUMPTION

Organic 100% Blue Agave Syrup can be consumed by children and adults.

Diabetic (Diabetes Mellitus) person should not consume Organic 100% Blue Agave Syrup without medical supervision.

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 REQUIREMENTS

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 (77°F) in a cool and dry place.

PRODUCT SPECS SHEET

Page: 2 of 4
Code: DC-FT-0000-i
Revision: 11
Last Update: 20/06/22



PRESENTATIONS

A) Bulk:

Canister 25.5, 28 and 28.5 Kg
Plastic Drums 285 Kg
Plastic & Cardboard Totes 1350 Kg, 1370 Kg and 1,380 Kg.

B) Bottle:

PET bottles 454 g and 908 g
Gallon 5.5 Kg

PRODUCT SPECIFICATIONS

SENSORIAL CHARACTERISTICS

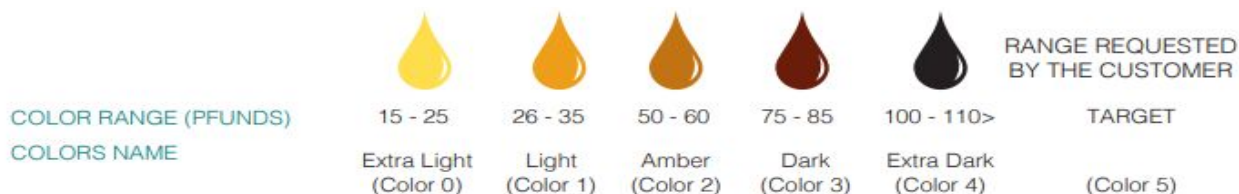
Appearance: Translucent viscous liquid.

Taste & Smell: Pleasantly sweet, characteristic to Agave.

Solubility: Highly water soluble.

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

Colorimetry



PHYSICOCHEMICAL PROPERTIES^a

SPECS	PARAMETER	METHOD
Total Soluble Solids (Brix)	74 – 76	Refractometry
pH	4.0 – 6.0	Potentiometry
Ashes (%)	0.5 Max.	Gravimety
Moisture (%)	24 – 26	Thermobalance
Hydroxymethylfurfural (HMF-mg/Kg)	40 Max.	Spectrophotometry
Glycemic Index	17.1 (± 3.2)	Glycemic response*

*INQUIS GI, Inc. Toronto Canadá.

INULINA Y MIEL DE AGAVE S.A. de C.V.

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CARBOHYDRATES AMOUNT & PROFILE^a

Data expressed in dry mass obtained by chromatographic analytical methods*

SPECS	PARAMETER	METHOD
Fructose (%)	84.0 Min.	HPAEC-PAD
Glucose (%)	13.0 Max.	HPAEC-PAD
Sucrose (%)	1.3 Max.	HPAEC-PAD
Inulin/Fructooligosaccharides (%)	3.0 Max.	HPAEC-PAD
Mannitol (%)	0.5 Max.	HPAEC-PAD
Other sugars (%)	0.13 Max.	HPAEC-PAD

HPAEC-PAD: High Performance Anion Exchange Chromatography coupled to Pulsed Amperometric Detection.

*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.

MICROBIOLOGICAL ANALYSIS^a

SPECS	PARAMETER	METHOD
Total Bacterial Count	Max. 100 CFU/g	FDA-BAM-Chap. 3
Molds	≤ 10 CFU/g	FDA-BAM-Chap. 18
Yeast	≤ 10 CFU/g	FDA-BAM-Chap. 18
Total Coliforms	Absent	FDA-BAM-Chap. 4
<i>Escherichia coli</i>	Absent	FDA-BAM-Chap. 4
<i>Salmonella</i> sp.	Absent in 25 g	AOAC-989.13

a) According to the Mexican Regulation Norm NMX-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 CHART

Nutrition Facts	
Varied servings per container	
Serving size	100g
Amount per serving	
Calories	320
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 10mg	0%
Total Carbohydrate 81g	29%
Dietary Fiber 1g	4%
Total Sugars 80g	160%†
Protein 0g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%
*The % Daily Value 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.	
†One serving adds 80g of sugar to your diet and represents 100% of the Daily Value for Added Sugars.	

CERTIFICATIONS, REGISTERS & IMAG THIRD PARTY-STUDIES

MANAGEMENT SYSTEM FSSC 22000 CERTIFIED .



ORGANIC CERTIFICATES LPO (MEXICO), NOP (USA), EU (EUROPEAN UNION), JAS (JAPAN) Y KOC (KOREA).



KOSHER KMD Y OK KOSHER CERTIFICATES.



HALAL CERTIFICATE.



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Plastic Drums 285 Kg
Plastic & Cardboard Totes 1350 Kg, 1370 Kg and 1,380 Kg.

B) Bottle:

PET bottles 454 g and 908 g
Gallon 5.5 Kg

PRODUCT SPECIFICATIONS

SENSORIAL CHARACTERISTICS

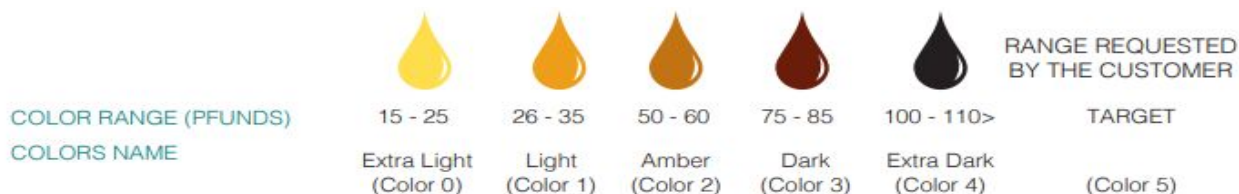
Appearance: Translucent viscous liquid.

Taste & Smell: Pleasantly sweet, characteristic to Agave.

Solubility: Highly water soluble.

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

Colorimetry



PHYSICOCHEMICAL PROPERTIES^a

SPECS	PARAMETER	METHOD
Total Soluble Solids (Brix)	74 – 76	Refractometry
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Ashes (%)	0.5 Max.	Gravimety
Moisture (%)	24 – 26	Thermobalance
Hydroxymethylfurfural (HMF-mg/Kg)	40 Max.	Spectrophotometry
Glycemic Index	17.1 (± 3.2)	Glycemic response*

*INQUIS GI, Inc. Toronto Canadá.

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CARBOHYDRATES AMOUNT & PROFILE^a

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SPECS	PARAMETER	METHOD
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Glucose (%)	13.0 Max.	HPAEC-PAD
Sucrose (%)	1.3 Max.	HPAEC-PAD
Inulin/Fructooligosaccharides (%)	3.0 Max.	HPAEC-PAD
Mannitol (%)	0.5 Max.	HPAEC-PAD
Other sugars (%)	0.13 Max.	HPAEC-PAD

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Molds	≤ 10 CFU/g	FDA-BAM-Chap. 18
Yeast	≤ 10 CFU/g	FDA-BAM-Chap. 18
Total Coliforms	Absent	FDA-BAM-Chap. 4
<i>Escherichia coli</i>	Absent	FDA-BAM-Chap. 4
<i>Salmonella</i> sp.	Absent in 25 g	AOAC-989.13

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NUTRITIONAL CHART

Nutrition Facts	
Varied servings per container	
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Amount per serving	
Calories	320
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 10mg	0%
Total Carbohydrate 81g	29%
Dietary Fiber 1g	4%
Total Sugars 80g	160%†
Protein 0g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%
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CERTIFICATIONS, REGISTERS & IMAG THIRD PARTY-STUDIES

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INULINA Y MIEL DE AGAVE S.A. de C.V.

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INGREDIENT LABELLING

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USES & APPLICATIONS

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SENSORIAL CHARACTERISTICS

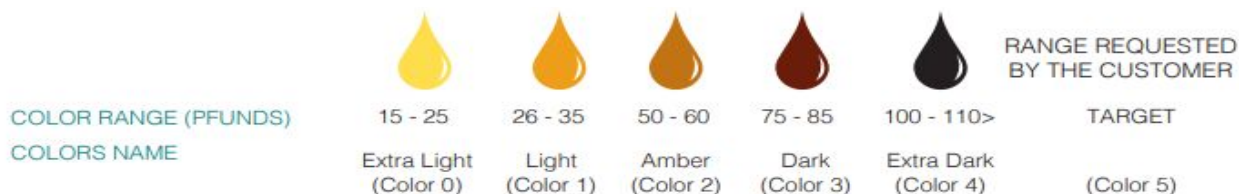
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PHYSICOCHEMICAL PROPERTIES^a

SPECS	PARAMETER	METHOD
Total Soluble Solids (Brix)	74 – 76	Refractometry
pH	4.0 – 6.0	Potentiometry
Ashes (%)	0.5 Max.	Gravimety
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NUTRITIONAL CHART

Nutrition Facts	
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Amount per serving	
Calories	320
% Daily Value*	
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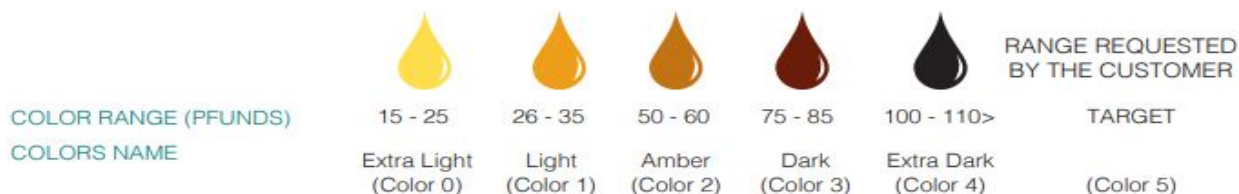
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USES & APPLICATIONS

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 REQUIREMENTS

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 (77°F) in a cool and dry place.

PRODUCT SPECS SHEET

Page: 2 of 4
Code: DC-FT-0000-i
Revision: 11
Last Update: 20/06/22



PRESENTATIONS

A) Bulk:

Canister 25.5, 28 and 28.5 Kg
Plastic Drums 285 Kg
Plastic & Cardboard Totes 1350 Kg, 1370 Kg and 1,380 Kg.

B) Bottle:

PET bottles 454 g and 908 g
Gallon 5.5 Kg

PRODUCT SPECIFICATIONS

SENSORIAL CHARACTERISTICS

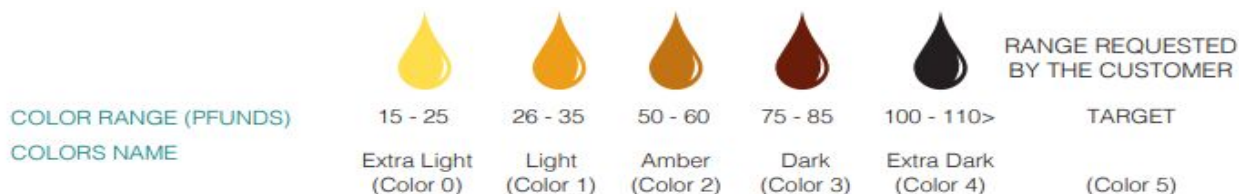
Appearance: Translucent viscous liquid.

Taste & Smell: Pleasantly sweet, characteristic to Agave.

Solubility: Highly water soluble.

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

Colorimetry



PHYSICOCHEMICAL PROPERTIES^a

SPECS	PARAMETER	METHOD
Total Soluble Solids (Brix)	74 – 76	Refractometry
pH	4.0 – 6.0	Potentiometry
Ashes (%)	0.5 Max.	Gravimety
Moisture (%)	24 – 26	Thermobalance
Hydroxymethylfurfural (HMF-mg/Kg)	40 Max.	Spectrophotometry
Glycemic Index	17.1 (± 3.2)	Glycemic response*

*INQUIS GI, Inc. Toronto Canadá.

INULINA Y MIEL DE AGAVE S.A. de C.V.

PRODUCT SPECS SHEET

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Code: DC-FT-0000-i
Revision: 11
Last Update: 11/06/22



CARBOHYDRATES AMOUNT & PROFILE^a

Data expressed in dry mass obtained by chromatographic analytical methods*

SPECS	PARAMETER	METHOD
Fructose (%)	84.0 Min.	HPAEC-PAD
Glucose (%)	13.0 Max.	HPAEC-PAD
Sucrose (%)	1.3 Max.	HPAEC-PAD
Inulin/Fructooligosaccharides (%)	3.0 Max.	HPAEC-PAD
Mannitol (%)	0.5 Max.	HPAEC-PAD
Other sugars (%)	0.13 Max.	HPAEC-PAD

HPAEC-PAD: High Performance Anion Exchange Chromatography coupled to Pulsed Amperometric Detection.

*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.

MICROBIOLOGICAL ANALYSIS^a

SPECS	PARAMETER	METHOD
Total Bacterial Count	Max. 100 CFU/g	FDA-BAM-Chap. 3
Molds	≤ 10 CFU/g	FDA-BAM-Chap. 18
Yeast	≤ 10 CFU/g	FDA-BAM-Chap. 18
Total Coliforms	Absent	FDA-BAM-Chap. 4
<i>Escherichia coli</i>	Absent	FDA-BAM-Chap. 4
<i>Salmonella</i> sp.	Absent in 25 g	AOAC-989.13

a) According to the Mexican Regulation Norm NMX-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).

PRODUCT SPECS SHEET

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Code: DC-FT-0000-i
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NUTRITIONAL CHART

Nutrition Facts	
Varied servings per container	
Serving size	100g
Amount per serving	
Calories	320
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 10mg	0%
Total Carbohydrate 81g	29%
Dietary Fiber 1g	4%
Total Sugars 80g	160%†
Protein 0g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%
*The % Daily Value 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.	
†One serving adds 80g of sugar to your diet and represents 100% of the Daily Value for Added Sugars.	

CERTIFICATIONS, REGISTERS & IMAG THIRD PARTY-STUDIES

MANAGEMENT SYSTEM FSSC 22000 CERTIFIED .



ORGANIC CERTIFICATES LPO (MEXICO), NOP (USA), EU (EUROPEAN UNION), JAS (JAPAN) Y KOC (KOREA).



KOSHER KMD Y OK KOSHER CERTIFICATES.



HALAL CERTIFICATE.



THE VEGAN SOCIETY REGISTER, NON-GMO VERIFIED.



ALERGEN FREE, GLUTEN FREE (EUROFINS). GLYCEMIC INDEX (INQUIS GI).



U.S. FOOD & DRUG
ADMINISTRATION



FDA REGISTER, C-TPAT MEMBER.



FAIRTRADE USA, AND FAIRTRADE INTERNATIONAL CERTIFICATES.

INULINA Y MIEL DE AGAVE S.A. de C.V.

ORGANIC 100% BLUE AGAVE SYRUP

OVERVIEW

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. 1.5 times sweeter than table sugar), lowproducing glycemic index* (17.1) and antioxidant capacity.

- (Tested by INQUIS GI).

INGREDIENT LABELLING

Organic 100% Blue Agave Syrup can be declared in the ingredients list as:

- Agave Syrup
- Agave Nectar

RECOMMENDED CONSUMPTION

Organic 100% Blue Agave Syrup can be consumed by children and adults.

Diabetic (Diabetes Mellitus) person should not consume Organic 100% Blue Agave Syrup without medical supervision.

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 REQUIREMENTS

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 (77°F) in a cool and dry place.

PRODUCT SPECS SHEET

Page: 2 of 4
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PRESENTATIONS

A) Bulk:

Canister 25.5, 28 and 28.5 Kg
Plastic Drums 285 Kg
Plastic & Cardboard Totes 1350 Kg, 1370 Kg and 1,380 Kg.

B) Bottle:

PET bottles 454 g and 908 g
Gallon 5.5 Kg

PRODUCT SPECIFICATIONS

SENSORIAL CHARACTERISTICS

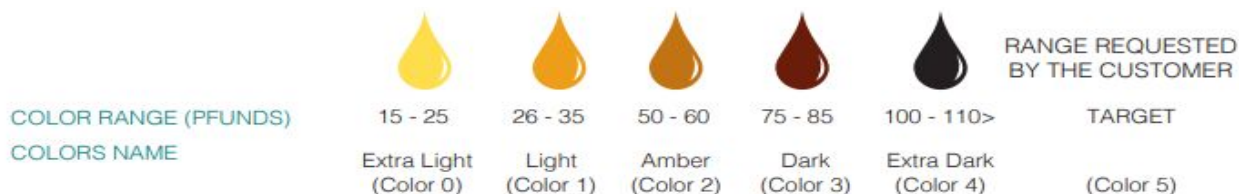
Appearance: Translucent viscous liquid.

Taste & Smell: Pleasantly sweet, characteristic to Agave.

Solubility: Highly water soluble.

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

Colorimetry



PHYSICOCHEMICAL PROPERTIES^a

SPECS	PARAMETER	METHOD
Total Soluble Solids (Brix)	74 – 76	Refractometry
pH	4.0 – 6.0	Potentiometry
Ashes (%)	0.5 Max.	Gravimety
Moisture (%)	24 – 26	Thermobalance
Hydroxymethylfurfural (HMF-mg/Kg)	40 Max.	Spectrophotometry
Glycemic Index	17.1 (± 3.2)	Glycemic response*

*INQUIS GI, Inc. Toronto Canadá.

INULINA Y MIEL DE AGAVE S.A. de C.V.

PRODUCT SPECS SHEET

Page: 3 of 4
Code: DC-FT-0000-i
Revision: 11
Last Update: 11/06/22



CARBOHYDRATES AMOUNT & PROFILE^a

Data expressed in dry mass obtained by chromatographic analytical methods*

SPECS	PARAMETER	METHOD
Fructose (%)	84.0 Min.	HPAEC-PAD
Glucose (%)	13.0 Max.	HPAEC-PAD
Sucrose (%)	1.3 Max.	HPAEC-PAD
Inulin/Fructooligosaccharides (%)	3.0 Max.	HPAEC-PAD
Mannitol (%)	0.5 Max.	HPAEC-PAD
Other sugars (%)	0.13 Max.	HPAEC-PAD

HPAEC-PAD: High Performance Anion Exchange Chromatography coupled to Pulsed Amperometric Detection.

*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.

MICROBIOLOGICAL ANALYSIS^a

SPECS	PARAMETER	METHOD
Total Bacterial Count	Max. 100 CFU/g	FDA-BAM-Chap. 3
Molds	≤ 10 CFU/g	FDA-BAM-Chap. 18
Yeast	≤ 10 CFU/g	FDA-BAM-Chap. 18
Total Coliforms	Absent	FDA-BAM-Chap. 4
<i>Escherichia coli</i>	Absent	FDA-BAM-Chap. 4
<i>Salmonella</i> sp.	Absent in 25 g	AOAC-989.13

a) According to the Mexican Regulation Norm NMX-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).

PRODUCT SPECS SHEET

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Code: DC-FT-0000-i
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NUTRITIONAL CHART

Nutrition Facts	
Varied servings per container	
Serving size	100g
Amount per serving	
Calories	320
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 10mg	0%
Total Carbohydrate 81g	29%
Dietary Fiber 1g	4%
Total Sugars 80g	160%†
Protein 0g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%
*The % Daily Value 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.	
†One serving adds 80g of sugar to your diet and represents 100% of the Daily Value for Added Sugars.	

CERTIFICATIONS, REGISTERS & IMAG THIRD PARTY-STUDIES

MANAGEMENT SYSTEM FSSC 22000 CERTIFIED .



ORGANIC CERTIFICATES LPO (MEXICO), NOP (USA), EU (EUROPEAN UNION), JAS (JAPAN) Y KOC (KOREA).



KOSHER KMD Y OK KOSHER CERTIFICATES.



HALAL CERTIFICATE.



THE VEGAN SOCIETY REGISTER, NON-GMO VERIFIED.



ALERGEN FREE, GLUTEN FREE (EUROFINS). GLYCEMIC INDEX (INQUIS GI).



U.S. FOOD & DRUG
ADMINISTRATION



FDA REGISTER, C-TPAT MEMBER.



FAIRTRADE USA, AND FAIRTRADE INTERNATIONAL CERTIFICATES.

INULINA Y MIEL DE AGAVE S.A. de C.V.

ORGANIC 100% BLUE AGAVE SYRUP

OVERVIEW

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. 1.5 times sweeter than table sugar), lowproducing glycemic index* (17.1) and antioxidant capacity.

- (Tested by INQUIS GI).

INGREDIENT LABELLING

Organic 100% Blue Agave Syrup can be declared in the ingredients list as:

- Agave Syrup
- Agave Nectar

RECOMMENDED CONSUMPTION

Organic 100% Blue Agave Syrup can be consumed by children and adults.

Diabetic (Diabetes Mellitus) person should not consume Organic 100% Blue Agave Syrup without medical supervision.

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 REQUIREMENTS

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 (77°F) in a cool and dry place.

PRODUCT SPECS SHEET

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Code: DC-FT-0000-i
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PRESENTATIONS

A) Bulk:

Canister 25.5, 28 and 28.5 Kg
Plastic Drums 285 Kg
Plastic & Cardboard Totes 1350 Kg, 1370 Kg and 1,380 Kg.

B) Bottle:

PET bottles 454 g and 908 g
Gallon 5.5 Kg

PRODUCT SPECIFICATIONS

SENSORIAL CHARACTERISTICS

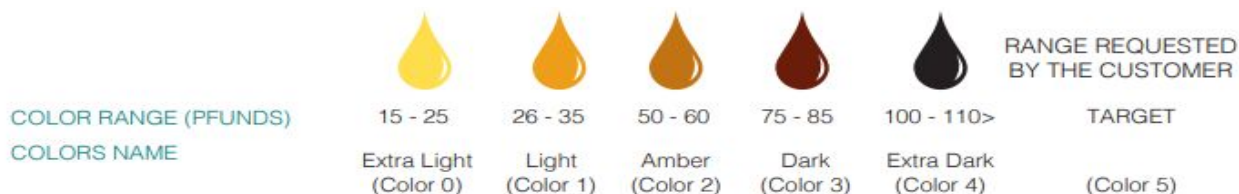
Appearance: Translucent viscous liquid.

Taste & Smell: Pleasantly sweet, characteristic to Agave.

Solubility: Highly water soluble.

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

Colorimetry



PHYSICOCHEMICAL PROPERTIES^a

SPECS	PARAMETER	METHOD
Total Soluble Solids (Brix)	74 – 76	Refractometry
pH	4.0 – 6.0	Potentiometry
Ashes (%)	0.5 Max.	Gravimety
Moisture (%)	24 – 26	Thermobalance
Hydroxymethylfurfural (HMF-mg/Kg)	40 Max.	Spectrophotometry
Glycemic Index	17.1 (± 3.2)	Glycemic response*

*INQUIS GI, Inc. Toronto Canadá.

INULINA Y MIEL DE AGAVE S.A. de C.V.

PRODUCT SPECS SHEET

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Code: DC-FT-0000-i
Revision: 11
Last Update: 11/06/22



CARBOHYDRATES AMOUNT & PROFILE^a

Data expressed in dry mass obtained by chromatographic analytical methods*

SPECS	PARAMETER	METHOD
Fructose (%)	84.0 Min.	HPAEC-PAD
Glucose (%)	13.0 Max.	HPAEC-PAD
Sucrose (%)	1.3 Max.	HPAEC-PAD
Inulin/Fructooligosaccharides (%)	3.0 Max.	HPAEC-PAD
Mannitol (%)	0.5 Max.	HPAEC-PAD
Other sugars (%)	0.13 Max.	HPAEC-PAD

HPAEC-PAD: High Performance Anion Exchange Chromatography coupled to Pulsed Amperometric Detection.

*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.

MICROBIOLOGICAL ANALYSIS^a

SPECS	PARAMETER	METHOD
Total Bacterial Count	Max. 100 CFU/g	FDA-BAM-Chap. 3
Molds	≤ 10 CFU/g	FDA-BAM-Chap. 18
Yeast	≤ 10 CFU/g	FDA-BAM-Chap. 18
Total Coliforms	Absent	FDA-BAM-Chap. 4
<i>Escherichia coli</i>	Absent	FDA-BAM-Chap. 4
<i>Salmonella</i> sp.	Absent in 25 g	AOAC-989.13

a) According to the Mexican Regulation Norm NMX-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).

PRODUCT SPECS SHEET

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Code: DC-FT-0000-i
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NUTRITIONAL CHART

Nutrition Facts	
Varied servings per container	
Serving size	100g
Amount per serving	
Calories	320
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 10mg	0%
Total Carbohydrate 81g	29%
Dietary Fiber 1g	4%
Total Sugars 80g	160%†
Protein 0g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%
*The % Daily Value 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.	
†One serving adds 80g of sugar to your diet and represents 100% of the Daily Value for Added Sugars.	

CERTIFICATIONS, REGISTERS & IMAG THIRD PARTY-STUDIES

MANAGEMENT SYSTEM FSSC 22000 CERTIFIED .



ORGANIC CERTIFICATES LPO (MEXICO), NOP (USA), EU (EUROPEAN UNION), JAS (JAPAN) Y KOC (KOREA).



KOSHER KMD Y OK KOSHER CERTIFICATES.



HALAL CERTIFICATE.



THE VEGAN SOCIETY REGISTER, NON-GMO VERIFIED.



ALERGEN FREE, GLUTEN FREE (EUROFINS). GLYCEMIC INDEX (INQUIS GI).



U.S. FOOD & DRUG
ADMINISTRATION



FDA REGISTER, C-TPAT MEMBER.



FAIRTRADE USA, AND FAIRTRADE INTERNATIONAL CERTIFICATES.

INULINA Y MIEL DE AGAVE S.A. de C.V.

ORGANIC 100% BLUE AGAVE SYRUP

OVERVIEW

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. 1.5 times sweeter than table sugar), lowproducing glycemic index* (17.1) and antioxidant capacity.

- (Tested by INQUIS GI).

INGREDIENT LABELLING

Organic 100% Blue Agave Syrup can be declared in the ingredients list as:

- Agave Syrup
- Agave Nectar

RECOMMENDED CONSUMPTION

Organic 100% Blue Agave Syrup can be consumed by children and adults.

Diabetic (Diabetes Mellitus) person should not consume Organic 100% Blue Agave Syrup without medical supervision.

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 REQUIREMENTS

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 (77°F) in a cool and dry place.

PRODUCT SPECS SHEET

Page: 2 of 4
Code: DC-FT-0000-i
Revision: 11
Last Update: 20/06/22



PRESENTATIONS

A) Bulk:

Canister 25.5, 28 and 28.5 Kg
Plastic Drums 285 Kg
Plastic & Cardboard Totes 1350 Kg, 1370 Kg and 1,380 Kg.

B) Bottle:

PET bottles 454 g and 908 g
Gallon 5.5 Kg

PRODUCT SPECIFICATIONS

SENSORIAL CHARACTERISTICS

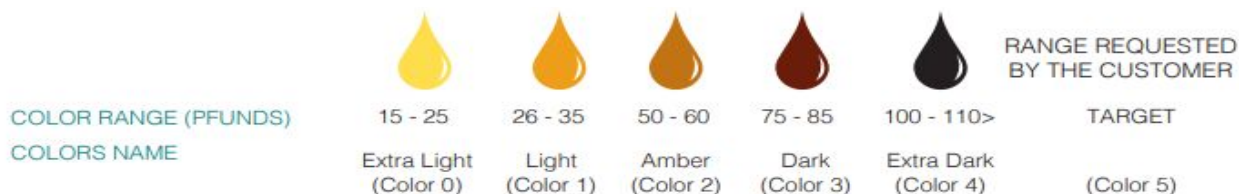
Appearance: Translucent viscous liquid.

Taste & Smell: Pleasantly sweet, characteristic to Agave.

Solubility: Highly water soluble.

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

Colorimetry



PHYSICOCHEMICAL PROPERTIES^a

SPECS	PARAMETER	METHOD
Total Soluble Solids (Brix)	74 – 76	Refractometry
pH	4.0 – 6.0	Potentiometry
Ashes (%)	0.5 Max.	Gravimety
Moisture (%)	24 – 26	Thermobalance
Hydroxymethylfurfural (HMF-mg/Kg)	40 Max.	Spectrophotometry
Glycemic Index	17.1 (± 3.2)	Glycemic response*

*INQUIS GI, Inc. Toronto Canadá.

INULINA Y MIEL DE AGAVE S.A. de C.V.

PRODUCT SPECS SHEET

Page: 3 of 4
Code: DC-FT-0000-i
Revision: 11
Last Update: 11/06/22



CARBOHYDRATES AMOUNT & PROFILE^a

Data expressed in dry mass obtained by chromatographic analytical methods*

SPECS	PARAMETER	METHOD
Fructose (%)	84.0 Min.	HPAEC-PAD
Glucose (%)	13.0 Max.	HPAEC-PAD
Sucrose (%)	1.3 Max.	HPAEC-PAD
Inulin/Fructooligosaccharides (%)	3.0 Max.	HPAEC-PAD
Mannitol (%)	0.5 Max.	HPAEC-PAD
Other sugars (%)	0.13 Max.	HPAEC-PAD

HPAEC-PAD: High Performance Anion Exchange Chromatography coupled to Pulsed Amperometric Detection.

*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.

MICROBIOLOGICAL ANALYSIS^a

SPECS	PARAMETER	METHOD
Total Bacterial Count	Max. 100 CFU/g	FDA-BAM-Chap. 3
Molds	≤ 10 CFU/g	FDA-BAM-Chap. 18
Yeast	≤ 10 CFU/g	FDA-BAM-Chap. 18
Total Coliforms	Absent	FDA-BAM-Chap. 4
<i>Escherichia coli</i>	Absent	FDA-BAM-Chap. 4
<i>Salmonella</i> sp.	Absent in 25 g	AOAC-989.13

a) According to the Mexican Regulation Norm NMX-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).

PRODUCT SPECS SHEET

Page: 4 of 4
Code: DC-FT-0000-i
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NUTRITIONAL CHART

Nutrition Facts	
Varied servings per container	
Serving size	100g
Amount per serving	
Calories	320
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 10mg	0%
Total Carbohydrate 81g	29%
Dietary Fiber 1g	4%
Total Sugars 80g	160%†
Protein 0g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%
*The % Daily Value 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.	
†One serving adds 80g of sugar to your diet and represents 100% of the Daily Value for Added Sugars.	

CERTIFICATIONS, REGISTERS & IMAG THIRD PARTY-STUDIES

MANAGEMENT SYSTEM FSSC 22000 CERTIFIED .



ORGANIC CERTIFICATES LPO (MEXICO), NOP (USA), EU (EUROPEAN UNION), JAS (JAPAN) Y KOC (KOREA).



KOSHER KMD Y OK KOSHER CERTIFICATES.



HALAL CERTIFICATE.



THE VEGAN SOCIETY REGISTER, NON-GMO VERIFIED.



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U.S. FOOD & DRUG
ADMINISTRATION



FDA REGISTER, C-TPAT MEMBER.



FAIRTRADE USA, AND FAIRTRADE INTERNATIONAL CERTIFICATES.

INULINA Y MIEL DE AGAVE S.A. de C.V.

ORGANIC 100% BLUE AGAVE SYRUP

OVERVIEW

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. 1.5 times sweeter than table sugar), lowproducing glycemic index* (17.1) and antioxidant capacity.

- (Tested by INQUIS GI).

INGREDIENT LABELLING

Organic 100% Blue Agave Syrup can be declared in the ingredients list as:

- Agave Syrup
- Agave Nectar

RECOMMENDED CONSUMPTION

Organic 100% Blue Agave Syrup can be consumed by children and adults.

Diabetic (Diabetes Mellitus) person should not consume Organic 100% Blue Agave Syrup without medical supervision.

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 REQUIREMENTS

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 (77°F) in a cool and dry place.

PRODUCT SPECS SHEET

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PRESENTATIONS

A) Bulk:

Canister 25.5, 28 and 28.5 Kg
Plastic Drums 285 Kg
Plastic & Cardboard Totes 1350 Kg, 1370 Kg and 1,380 Kg.

B) Bottle:

PET bottles 454 g and 908 g
Gallon 5.5 Kg

PRODUCT SPECIFICATIONS

SENSORIAL CHARACTERISTICS

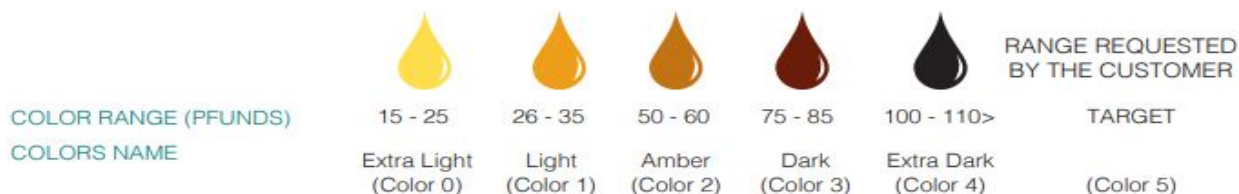
Appearance: Translucent viscous liquid.

Taste & Smell: Pleasantly sweet, characteristic to Agave.

Solubility: Highly water soluble.

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

Colorimetry



PHYSICOCHEMICAL PROPERTIES^a

SPECS	PARAMETER	METHOD
Total Soluble Solids (Brix)	74 – 76	Refractometry
pH	4.0 – 6.0	Potentiometry
Ashes (%)	0.5 Max.	Gravimety
Moisture (%)	24 – 26	Thermobalance
Hydroxymethylfurfural (HMF-mg/Kg)	40 Max.	Spectrophotometry
Glycemic Index	17.1 (± 3.2)	Glycemic response*

*INQUIS GI, Inc. Toronto Canadá.

INULINA Y MIEL DE AGAVE S.A. de C.V.

PRODUCT SPECS SHEET

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CARBOHYDRATES AMOUNT & PROFILE^a

Data expressed in dry mass obtained by chromatographic analytical methods*

SPECS	PARAMETER	METHOD
Fructose (%)	84.0 Min.	HPAEC-PAD
Glucose (%)	13.0 Max.	HPAEC-PAD
Sucrose (%)	1.3 Max.	HPAEC-PAD
Inulin/Fructooligosaccharides (%)	3.0 Max.	HPAEC-PAD
Mannitol (%)	0.5 Max.	HPAEC-PAD
Other sugars (%)	0.13 Max.	HPAEC-PAD

HPAEC-PAD: High Performance Anion Exchange Chromatography coupled to Pulsed Amperometric Detection.

*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.

MICROBIOLOGICAL ANALYSIS^a

SPECS	PARAMETER	METHOD
Total Bacterial Count	Max. 100 CFU/g	FDA-BAM-Chap. 3
Molds	≤ 10 CFU/g	FDA-BAM-Chap. 18
Yeast	≤ 10 CFU/g	FDA-BAM-Chap. 18
Total Coliforms	Absent	FDA-BAM-Chap. 4
<i>Escherichia coli</i>	Absent	FDA-BAM-Chap. 4
<i>Salmonella</i> sp.	Absent in 25 g	AOAC-989.13

a) According to the Mexican Regulation Norm NMX-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).

PRODUCT SPECS SHEET

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NUTRITIONAL CHART

Nutrition Facts	
Varied servings per container	
Serving size	100g
Amount per serving	
Calories	320
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 10mg	0%
Total Carbohydrate 81g	29%
Dietary Fiber 1g	4%
Total Sugars 80g	160%†
Protein 0g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%
*The % Daily Value 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.	
†One serving adds 80g of sugar to your diet and represents 100% of the Daily Value for Added Sugars.	

CERTIFICATIONS, REGISTERS & IMAG THIRD PARTY-STUDIES

MANAGEMENT SYSTEM FSSC 22000 CERTIFIED .



ORGANIC CERTIFICATES LPO (MEXICO), NOP (USA), EU (EUROPEAN UNION), JAS (JAPAN) Y KOC (KOREA).



KOSHER KMD Y OK KOSHER CERTIFICATES.



HALAL CERTIFICATE.



THE VEGAN SOCIETY REGISTER, NON-GMO VERIFIED.



ALERGEN FREE, GLUTEN FREE (EUROFINS). GLYCEMIC INDEX (INQUIS GI).



U.S. FOOD & DRUG
ADMINISTRATION



FDA REGISTER, C-TPAT MEMBER.



FAIRTRADE USA, AND FAIRTRADE INTERNATIONAL CERTIFICATES.

INULINA Y MIEL DE AGAVE S.A. de C.V.

ORGANIC 100% BLUE AGAVE SYRUP

OVERVIEW

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. 1.5 times sweeter than table sugar), lowproducing glycemic index* (17.1) and antioxidant capacity.

- (Tested by INQUIS GI).

INGREDIENT LABELLING

Organic 100% Blue Agave Syrup can be declared in the ingredients list as:

- Agave Syrup
- Agave Nectar

RECOMMENDED CONSUMPTION

Organic 100% Blue Agave Syrup can be consumed by children and adults.

Diabetic (Diabetes Mellitus) person should not consume Organic 100% Blue Agave Syrup without medical supervision.

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 REQUIREMENTS

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 (77°F) in a cool and dry place.

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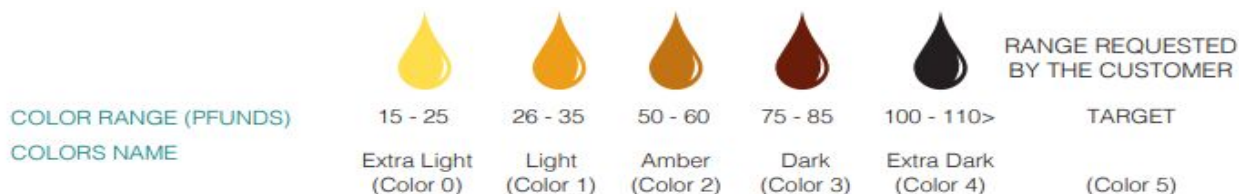
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Trans Fat 0g	
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Sodium 10mg	0%
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Dietary Fiber 1g	4%
Total Sugars 80g	160%†
Protein 0g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%
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