
EDULAG
NATURAL SWEETENERS & FIBERS
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Our Agave Syrup is a sweetener that tends to be 1.4 times sweeter than sucrose, made from 100% fructan hydrolysis AGAVE TEQUILANA WEBER BLUE VARIETY, which offers a wide range of application in the food industry, such as raw material for making low calorie and low glycemic index foods; so it can be used in moderate portions by diabetics as a substitute for any sweetener.

We offer a wide variety of color profiles based on your commercial needs.

TARGET PROFILE / COLOR CHART

0A 0B 0C 1A 1B 2A 2B 3A

COLORIMETRY	00	0A	0B	0C	1A	1B	1C	2A	2B	2C	3A	3B	3C
ICUMSAS	0-85	86-250	251-350	351-500	501-700	701-850	851-1000	1001-1200	1201-1400	1401-1500	1501-1700	1701-1900	>1901
PFUND	0-5	6-15	16-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	101-110	>111

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RAW MATERIAL
Agave Tequilana Weber Blue Varitey

SHELF LIFE
24 months

PROPERTIES

SWEETENING POWER
Compared to cane sugar, it is 1.4 times sweeter.

FLAVOUR INTENSIFIER
Due to its organoleptic properties, it is ideal to replace any sweetener, as it improves and intensifies the natural flavor of edibles and beverages.

QUICK ASSIMILATION BY HUMAN BODY
Due to its high fructose content, it requires less insulin for its metabolization unlike other sugars such as sucrose.

HYGROSCOPIC PROPERTIES
Agave syrup has the property of absorbing humidity from the environment, this property is favorable when a product requires to maintain a certain moisture percentage.

PHYSICO-CHEMICAL PROPERTIES

BRIX	74 - 75 °BRIX	NOM-003-SAGARPA-2016
HUMIDITY	20 - 28 % MAX	NOM-003-SAGARPA-2016
ASHES	0.6 % MAX	NOM-003-SAGARPA-2016
pH	4 - 6 MAX	NOM-003-SAGARPA-2016
FRUCTOSE	60 - 75 %	NOM-003-SAGARPA-2016
DEXTROSE	3 A 12 % MAX	NOM-003-SAGARPA-2016
SACAROSE	0.015 - 1.0 % MAX	NOM-003-SAGARPA-2016
INULINE	5 % MAX	NOM-003-SAGARPA-2016
OTHER CARBOHYDRATES	0.1 % MAX	NOM-003-SAGARPA-2016
C.T.B.	100 UFC/G MAX	NOM-092-SSA1-1994
FUNGI / YEAST	10 UFC/G MAX	NOM-111-SSA1-1994
COLIFORMS	NEGATIVE	NOM-210-SSA1-2014
E. COLI	NEGATIVE	NOM-210-SSA1-2014
SALMONELLA	NEGATIVE IN 25g	NOM-210-SSA1-2014

* CHART BASED ON MEXICAN STANDARDS . THE SPECIFIED CARBOHYDRATES PROFILE ARE CALCULATED ON A WET BASE.

ORGANOLEPTIC PROPERTIES

PHYSICAL	CHEMICAL	DECLARATIONS
COLOR: AMBER/GOLD SCENT: CHARACTERISTIC FLAVOUR: SWEET CONSISTENCY: SLIGHTLY VISCOUS FREE FROM FOREIGN MATERIAL	ADDITIVES AND CONTAMINANTS FREE FREE FROM HEAVY METALS IN COMPLIANCE WITH CODEX ALIMENTARIUS, SENASICA / COFEPRIS AND SSA.	ALLERGEN FREE NON-GMO ENZYMES FREE PROCESSING

07.
THERMAL HIDROLYSIS

08.
CONDITIONING

09.
FILTRATION

10.
EVAPORATION

11.
FILTRATION

12.
HOMOGENIZATION

13.
QUALITY CONTROL
INSPECTION AND RELEASE

14.
PACKING PCC1

15.
PACKAGING AND STORAGE

16.
SHIPPING

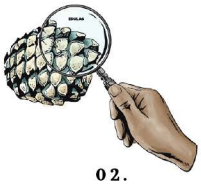
17.
DELIVERY

06.
FILTRATION

05.
CLARIFICATION

04.
JUICE EXTRACTION
THROUH DIFFUSER

03.
GRINDING

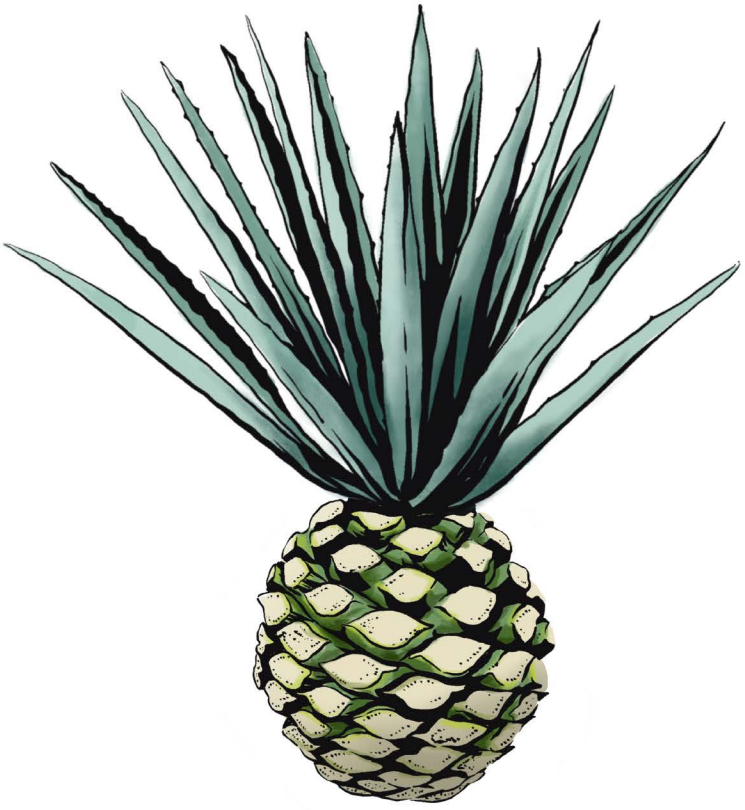


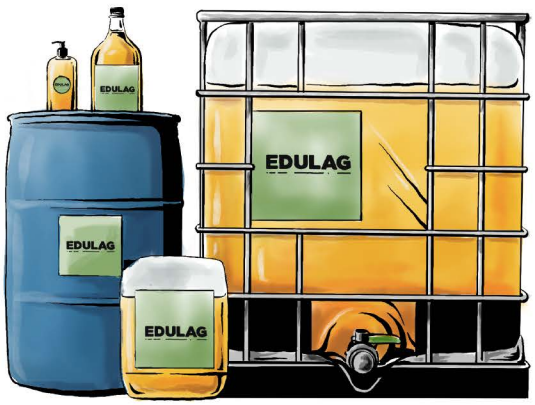
02.
INSPECTION,ANALYSIS
Y AGAVE STORAGE

01.
“JIMA”
AGAVE TRIMMING

PRODUCCION PROCESS

EDULAG´S 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 THROUGH TEMPERATURE; AND FINALLY THE SYRUP IS CONCENTRATED BY EVAPORATION REACHING UP TO 75° BRIX.





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CERTIFICATIONS AND STANDARDS

Our syrup is produced and marketed under the following applicable legal and regulatory requirements, governed by the standards:

US NOP
EU (European)
Korean
FSMA
CFR21 (Code of Federal Regulations established by the FDA)
Codex Alimentarius
Kosher
Halal
NON GMO
FSSC:22000
NOM-003-SAGARPA-2016 relating to the characteristics of health, food quality, authenticity, labeling and conformity assessment of agave syrup.

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SUGGESTED USE

Agave syrup can be used as an ingredient, raw material or as a direct sweetener, even when it is declared with a low glycemic index due to its high fructose content, consumer tolerance to this product should be consulted with a nutrition expert.
The agave syrup can also be used for baking or cooking at high temperatures up to 350°C and maintain its pH close to neutral for long periods without changing its safe condition. It is considered a safe food for patients with diabetes, and there are no references of lethal doses or degree of toxicity.

STORAGE CONDITIONS

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.

SAFETY

This is a non-toxic product, its moderate consumption is recommended as well as that of any other commercial sweetener, even with its low glycemic index, the consumer must determine how appropriate this product is for self-consumption.

Nutrition Facts

6.6 servings per container
Serving size **1/4cup (100g)**

Amount per serving	
Calories	**310**
	% Daily Value*
Total Fat 0g	**0%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 0mg	**0%**
Total Carbohydrate 78g	**28%**
Dietary Fiber 1g	**4%**
Total Sugars 77g	
Includes 77g Added Sugars	**154%**
Protein 0g	
•Vitamin D 0.0mcg	**0%**
•Calcium 0mg	**0%**
•Iron 0.0mg	**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.**

ATTRIBUTES AS RAW MATERIAL

sweet taste
easily dissolves in water
High purity
Provides texture
Gluten-Free
Easy storage

INDUSTRIAL APPLICATIONS

Prepared beverages
(eg. juices, soft drinks, cocktails etc.)
Pharmaceuticals
Sports Drinks
Bakery and pastry
Confectionery
Energy bars
Dairy products
Sauces and dressings










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PRESENTATIONS

IBC TOTE

1380 Kg net.
1350 Kg net.
(one per pallet)

DRUM

285 Kg net.
4 drums per pallet = 1140kg net.

CANISTER / JUG

25 Kg net.
32 jugs per pallet = 800Kg net.
48 jugs per pallet = 1200Kg net.

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PRESENTATIONS

RETAIL

SACHETS

CUBETA