

STARIZO-High Maltose Syrup

Rice High Maltose Syrup enzymatically hydrolyzed from non-GMO rice starch, this clear, viscous syrup features a high maltose content and a balanced carbohydrate profile, offering enhanced sweetness, reduced hygroscopicity, and excellent process stability.

Specifications:

Physical Chemical:

Appearance:

PH (50% solution):

Odour:

Viscosity:

Identification:

Food:

Colourless thick
viscous syrup

4.8 – 5.5

Odourless

NA

Passes test

Microbiological:

Total plate count (cfu/g): 1000 Max

Yeast (cfu/g): 10 Max

Mold (cfu/g): 10 Max

E. coli (per 10g): Absent

Salmonella (per 25g): Absent

Heavy Metals Value:

Total Heavy Metals: 10 mg/kg Max

Arsenic: 1 mg/kg Max

Lead: 1 mg/kg Max

Cadmium: 0.1 mg/kg Max

Mercury: 0.05 mg/kg Max

Pesticide Residues:

Complies with regulation (EC) 396/2005, as amended

Contaminants:

Complies with regulation (EC) 1881/2006, as amended

Applications:

Food:

Confectionery- Caramel and Toffees, Chewing Gum, Fudge and Fondants, Gums and Jellies, High Boiling's, Muesli Bars and Nougats, Bakery Glaze, Ice-Cream.

Certifications: To Be Acquired

1. FSSC 22000: 2017
2. ISO 9001:2015
3. Halal-India//Indonesia
4. Kosher
5. FDA-IP/BP/USP
6. Non-GMO
7. NABL/ISO/IEC:2017 Accreditation
8. BRC

Let's Connect

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