



Certificate of Analysis

Code	ACFO-13
Review	00
Date	08-jun-20

Industrializadora de Fructanos Tierra Blanca, S.A. de C.V.

PO#	PO-1209
Product:	Organic Blue Agave Syrup
Lot.	TB-31006247
Organic Code	
Quantity	5,520 kg
Elaboration Date	10/06/2022
BBD	10/06/2024
Analysis date	13/06/2022

Determination	Results	Range	Method
Brix	76.0	73 - 76	NMX-F-436-SCFI-2011
pH	4.64	4 - 6	NOM-003-SAGARPA-2016
HMF	37.83	Max. 70 mg/Kg	NOM-003-SAGARPA-2016
Moisture	23.99	23 - 26 %	NOM-003-SAGARPA-2016
Target color (Pfund)	132	> 111	Colorimeter Hanna

Chromatographic Profile

	Results	Range	Method
Fructose	89.88	85 - 90 %	NOM-003-SAGARPA-2016
Dextrose	9.91	4 - 14 %	NOM-003-SAGARPA-2016
Sucrose	0.01	Max. 1.3%	NOM-003-SAGARPA-2016
Inulin	0.02	0 - 6.5 %	NOM-003-SAGARPA-2016
Mannitol	0.04	0.006 - 1.3 %	NOM-003-SAGARPA-2016
Other Carbohydrates	0.13	Max. 0.13 %	NOM-003-SAGARPA-2016

Description: 100% Blue Agave Syrup Viscous liquid, dark color, crystalline, free of foreign material, sweet flavor

Microbiological

	Results	Range	Method
Total bacterial count	<10 UFC/g	Max. 100 UFC/g	Petrifilm
Mold	<10 UFC/g	< 10 UFC/g	Petrifilm
Yeast	<10 UFC/g	< 10 UFC/g	Petrifilm
Coliforms	Negative	< 3 UFC/g	Petrifilm
<i>E. coli</i>	Negative	< 3 UFC/g	Petrifilm
<i>Salmonella</i>	Negative	Negative in 25g	Petrifilm

This information is based on the analysis made the Laboratory of Industrializadora de Fructanos Tierra Blanca SA de CV

Authorized

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