

### 1 Identification

Product: Organic Agave Syrup  
 Type: **Premium Light**  
 Supplier: Industrializadora Integral del Agave, S.A.P.I. de C.V.  
 Periférico Sur 7750  
 Tlaquepaque, Jalisco, México  
 C.P. 45601  
 Tel. (33) 3003 4450

### 2 Hazard(s) Identification

Classification of material: Not classified as hazardous according to the Globally Harmonised System of Classification and labelling of Chemicals (GHS).  
 Other Information: The product does not contain any hazardous ingredient or substance.

### 3 Composition/Information on Ingredients

Ingredients: 100% Organic Agave  
 Agave tequilana (Weber Blue) agave

Composition:

Name	CAS No.	Proportion
Fructose	57-48-7	78 - 85%
Glucose	50-99-7	Máx. 16%
Saccharose	57-50-1	Máx. 3%
Inulin	9005-80-5	Máx. 5%
Water	7732-18-5	24 - 26%
Flavoring	N.A.	N.A.

### 4 First-Aid Measures

Skin contact: No measure, being a non-toxic product  
 Eye contact: If there is ocular contact, wash abundantly with clean water  
 Inhalation: Not expected with this type of product.  
 Ingestion: No measure, being a non-toxic product

### 5 Fire-Fighting Measures

Ignition Temperature: 300°F  
 Method of Fire Extinction: Chemical dust, Carbon Dioxide preferably  
 Cautions: Do not expose the product to temperatures higher than 300°F

## 6 Accidental Release Measures

In Case of Spilling:	Do not step on the product, you may slip. Wash the area with water, once clean dry the surface.
Disposal Handling:	Consult local regulations on disposal handling of food products.
Personal Protection:	
Respiratory Protection:	Not necessary
Ocular Protection:	Use protection glasses on spilling cases to avoid splashing.

## 7 Handling and Storage

Handle the product with caution, avoid spilling. Store the product in cool places at room temperature; avoid high temperatures.

Hygiene Requirements:	Handle the product under the Good Manufacturing Practices and /or specific food regulations.
Disposal Handling:	Consult local regulations on disposal handling of food products.

## 8 Exposure Controls/Personal Protection

Respiratory Protection:	Not necessary under normal use and handling.
Ocular Protection:	Use protection glasses on spilling cases to avoid splashing.
Respiratory Protection:	Not necessary.
Hand Protection:	Not necessary.
Body Protection:	Suitable protective workwear

## 9 Propiedades Físicas y Químicas

Appearance:	Viscous liquid, light amber appearance.
Odor:	Neutral
Moisture:	24 - 26%
Color:	300 - 1000 Icumsa
Ash:	Max. 0.5%
Brix:	74 - 76°
pH:	3.5 - 5.0
Fructose:	78 - 85%
Glucose:	Max. 16%
Saccharose:	Max. 3%
Inulin:	Max. 5%
Carbohydrates Total:	Min. 98%
Other Carbohydrates:	Max. 3%
Total Count:	Max. 100 UFC
Coliforms:	Negative
Yeast and mold:	Max. 10 UFC

## 10 Stability and Reactivity

Stability: Stable under normal conditions of storage and handling.

Incompatible Materials: Strong Oxidants, flames.

Dangerous Decompositions per Component: N.A.

Conditions to Avoid: Do not overheat; reduce heat if the product begins to produce smoke.

## 11 Toxicological Information

Routes:

Inhalation: N.A.

Cutaneous: N.A.

Ingestion: No hazardous.

Cancerigenous Characteristics: N.A.

Exposure Health Damage Symptoms: N.A.

Exposure General Medical Conditions: N.A.

Acute Toxicity - Oral Non-toxic - a foodstuff

Name	LD50 (rat)
Fructose	Not available
Glucose	25800 mg/kg
Saccharose	29700 mg/kg

## 12 Ecological Information

To be used under normal good working procedures, avoid spilling in the environment.

Persistence and Degradability: N.A.

Bioaccumulative Potential: N.A.

Mobility in soil: N.A.

## 13 Disposal Considerations

Disposal Handling: Consult local regulations on disposal handling of food products.

## 14 Transport Information

Not restricted (not regulated as a hazardous material)

## 15 Regulatory Information

Hazard Symbols: Not required  
Warning Notice: Not required

## 16 Other Information

Shelf life: 3 years on bottles, pails, canisters, gallons.  
2 years on drums, totes

Periférico Sur No. 7750  
Santa María Tequepexpan  
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TSCL02 Rev. 01

Feb 24, 2016

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**PRODUCT:** LIGHT PREMIUM ORGANIC AGAVE SYRUP 100% BLUE WEBBER  
**AMOUNT:** 14 totes of 1,370 kg  
**LOT:** LP130217  
**PACK DATE:** 13-feb-17  
**USE BEFORE:** 13-feb-19  
**ANALYSIS DATE:** 13-feb-17

**CERTIFICATE CHEMICAL ANALYSIS**

<i>Analysis</i>	<i>Results</i>	<i>Specifications</i>	<i>Method</i>
<b>Appearance</b>	OK	<i>Viscous Liquid appearance, light amber color, neutral aroma and characteristic sweet flavor</i>	ORGANOLEPTIC ANALYSIS
<b>Brix</b>	75.2	74 - 76 %	NMX-F-103-NORMEX
<b>Moisture</b>	24.8	24 - 26 %	NMX-FF-110-SCFI
<b>Color</b>	350	300 - 1000 IcumSas	NMX-FF-110-SCFI
<b>pH</b>	4.42	3.5 - 5.0	NMX-FF-110-SCFI
<b>Ash</b>	0.027	Max. 0.5 %	NMX-V-017-NORMEX
<b>Reducing Sugars</b>	96.45	85 - 99 %	NMX-FF-110-SCFI
<b>Fructose</b>	80.92	78 - 85 %	HPLC - METHOD, NMX-FF-110-SCFI
<b>Glucose</b>	13.88	Max. 16 %	HPLC - METHOD, NMX-FF-110-SCFI
<b>Saccharose</b>	1.56	Max. 3.0 %	HPLC - METHOD, NMX-FF-110-SCFI
<b>Inulin</b>	1.66	Max. 5.0 %	HPLC - METHOD, NMX-FF-110-SCFI
<b>Other Carbohydrates</b>	1.96	Max. 3.0 %	HPLC - METHOD, NMX-FF-110-SCFI
<b>Total Carbohydrates</b>	99.97	Min. 98 %	HPLC - METHOD, NMX-FF-110-SCFI



Jefe de Aseguramiento de Calidad

**INDUSTRIALIZADORA INTEGRAL DEL AGAVE S.A.P.I DE C.V**

**QUALITY ASSURANCE**

**MICROBIOLOGICAL TESTING INTERNAL REPORT**

Date: 13/02/2017

**Lot:** LP130217

**Amount:** 14 totes of 1,370 kg

Analysis	Results	Specifications	Units	Method	
Total Count	10	Max. 100	CFU/g	AOAC 2002.07	NOM-092-SSA1-1994*
Coliform	<1	<1	CFU/g	AOAC 2005.03	NOM-113-SSA1-1994*
<i>E. coli</i>	Absent	Absent	CFU/g	AOAC 2005.03	N.E.
Yeast	<1	Max. 10	CFU/g	AOAC 2002.11	NOM-111-SSA1-1994*
Mold	<1	Max. 10	CFU/g	AOAC 2002.11	NOM-111-SSA1-1994*

\* Mexican regulations



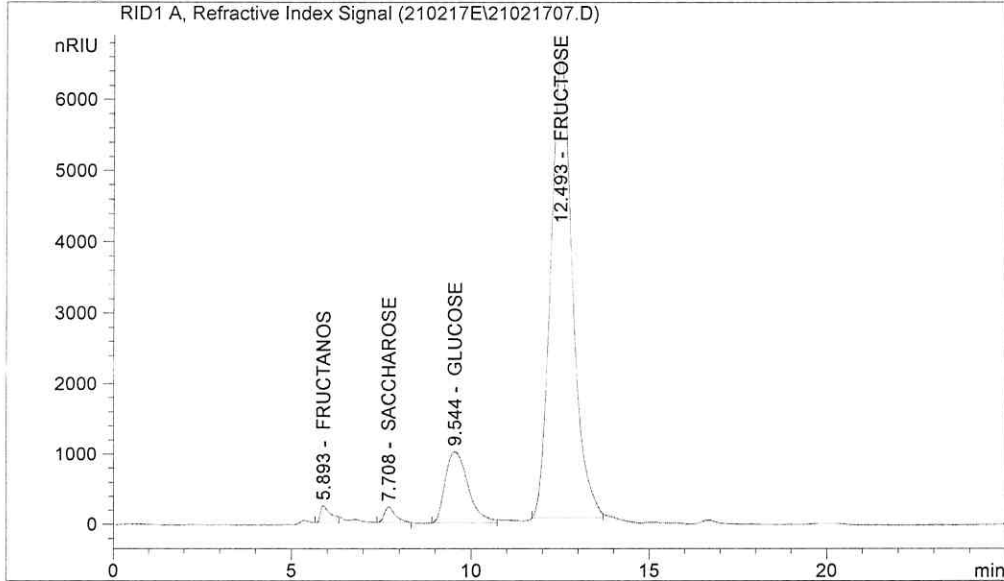
Jefe de Aseguramiento de Calidad

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Injection Date   : 2/22/2017 8:55:57 PM           Seq. Line :    7
Sample Name     : LP130217                       Location  : Vial 6
Acq. Operator  : IIDEA COMPANY                   Inj       :    1
Acq. Instrument : Instrument 1                   Inj Volume: 10 µl
Acq. Method    : C:\HPCHEM\1\DATA\CARENE17.M
Last changed   : 2/22/2017 8:31:07 PM by IIDEA COMPANY
                (modified after loading)
Analysis Method : C:\HPCHEM\1\DATA\CARENE17.M
Last changed   : 2/22/2017 7:45:20 PM by IIDEA COMPANY
                (modified after loading)

```

## Carbohydrates Profile Test



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Normalized Percent Report
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Sorted By       : Signal
Calib. Data Modified : 2/22/2017 7:45:20 PM
Multiplier      : 1.0000
Dilution        : 1.0000
Use Multiplier & Dilution Factor with ISTDs

```

Signal 1: RID1 A, Refractive Index Signal

RetTime [min]	Type	Area [nRIU*s]	Amt/Area	Norm %	Grp	Name
5.893	BBA	4932.58789	8.18722e-6	1.686661		FRUCTANOS
7.708	BBA	4625.11963	8.21737e-6	1.587349		SACCHAROSE
9.544	BBA	4.49549e4	7.54114e-6	14.158929		GLUCOSE
12.493	BBA	2.76919e5	7.13899e-6	82.567061		FRUCTOSE
16.523		-	-	-		MANITOL

```
Totals : 100.000000
```

```
Results obtained with enhanced integrator!
1 Warnings or Errors :
```

Warning : Calibrated compound(s) not found

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*** End of Report ***
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Q0021

**PRODUCT:** LIGHT PREMIUM ORGANIC AGAVE SYRUP 100% BLUE WEBBER  
**AMOUNT:** 64 drums of 285 kg  
**LOT:** LP180517  
**PACK DATE:** 18-may-17  
**USE BEFORE:** 18-may-19  
**ANALYSIS DATE:** 18-may-17

### CERTIFICATE CHEMICAL ANALYSIS

Analysis	Results	Specifications	Method
Appearance	OK	Viscous Liquid appearance, light amber color, neutral aroma and characteristic sweet flavor	ORGANOLEPTIC ANALYSIS
Brix	75.6	74 - 76 %	NMX-F-103-NORMEX
Moisture	24.4	24 - 26 %	NMX-FF-110-SCFI
Color	348	300 - 1000 IcumSas	NMX-FF-110-SCFI
pH	4.46	3.5 - 5.0	NMX-FF-110-SCFI
Ash	0.023	Max. 0.5 %	NMX-V-017-NORMEX
Reducing Sugars	96.34	85 - 99 %	NMX-FF-110-SCFI
Fructose	81.95	78 - 85 %	HPLC - METHOD, NMX-FF-110-SCFI
Glucose	13.79	Max. 16 %	HPLC - METHOD, NMX-FF-110-SCFI
Saccharose	1.66	Max. 3.0 %	HPLC - METHOD, NMX-FF-110-SCFI
Inulin	0.61	Max. 5.0 %	HPLC - METHOD, NMX-FF-110-SCFI
Other Carbohydrates	1.98	Max. 3.0 %	HPLC - METHOD, NMX-FF-110-SCFI
Total Carbohydrates	99.98	Min. 98 %	HPLC - METHOD, NMX-FF-110-SCFI



Jefe de Aseguramiento de Calidad



**INDUSTRIALIZADORA INTEGRAL DEL AGAVE S.A.P.I DE C.V**

**QUALITY ASSURANCE**

**MICROBIOLOGICAL TESTING INTERNAL REPORT**

Date: 18/05/2017

**Lot:** LP180517

**Amount:** 64 drums of 285 kg

Analysis	Results	Specifications	Units	Method	
<b>Total Count</b>	14	Max. 100	CFU/g	AOAC 2002.07	NOM-092-SSA1-1994*
<b>Coliform</b>	<1	<1	CFU/g	AOAC 2005.03	NOM-113-SSA1-1994*
<b><i>E. coli</i></b>	Absent	Absent	CFU/g	AOAC 2005.03	N.E.
<b>Yeast</b>	<1	Max. 10	CFU/g	AOAC 2002.11	NOM-111-SSA1-1994*
<b>Mold</b>	<1	Max. 10	CFU/g	AOAC 2002.11	NOM-111-SSA1-1994*

\* Mexican regulations



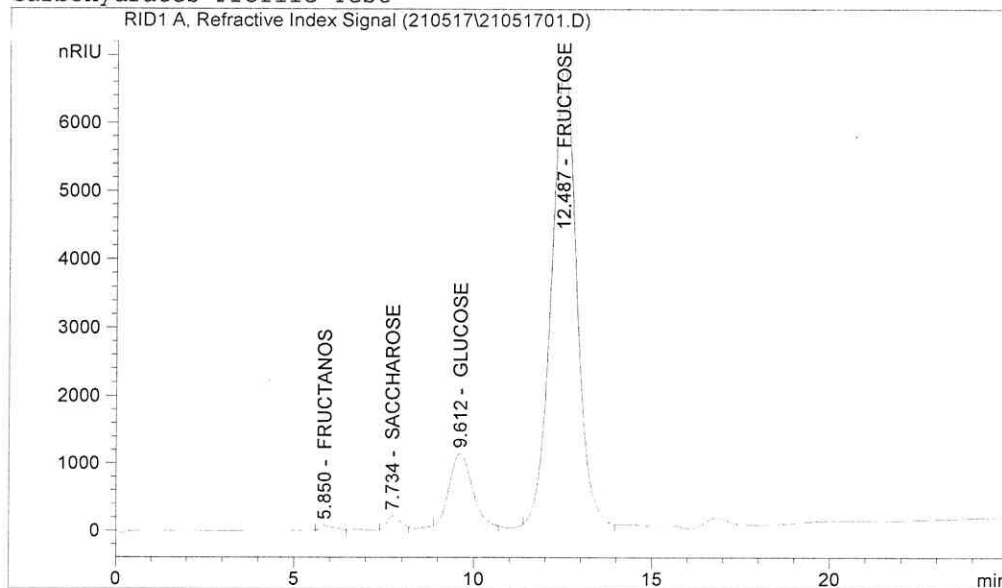
Jefe de Aseguramiento de Calidad

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Injection Date   : 5/22/2017 7:36:05 AM           Seq. Line :    1
Sample Name     : LP180517                       Location  : Vial 19
Acq. Operator  : IIDEA COMPANY                   Inj       :    1
Acq. Instrument : Instrument 1                   Inj Volume: 10 µl
Acq. Method    : C:\HPCHEM\1\DATA\CARENE17.M
Last changed   : 5/20/2017 6:37:04 AM by IIDEA COMPANY
Analysis Method: C:\HPCHEM\1\DATA\CARENE17.M
Last changed   : 5/22/2017 4:19:47 PM by IIDEA COMPANY
                (modified after loading)

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## Carbohydrates Profile Test



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=====
Normalized Percent Report
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Sorted By      :      Signal
Calib. Data Modified : 5/22/2017 4:19:48 PM
Multiplier    :      1.0000
Dilution      :      1.0000
Use Multiplier & Dilution Factor with ISTDs

```

Signal 1: RID1 A, Refractive Index Signal

RetTime [min]	Type	Area [nRIU*s]	Amt/Area	Norm %	Grp	Name
5.850	BBA	1889.11218	8.16865e-6	0.617707		FRUCTANOS
7.734	BBA	5141.88232	8.21785e-6	1.691432		SACCHAROSE
9.612	BBA	4.65990e4	7.54142e-6	14.067098		GLUCOSE
12.487	BBA	3.32970e5	6.27408e-6	83.623763		FRUCTOSE
16.523		-	-	-		MANITOL

Totals : 100.000000

```

Results obtained with enhanced integrator!
1 Warnings or Errors :

```

Warning : Calibrated compound(s) not found

```

=====
*** End of Report ***
=====

```