



YOXITL

100% ORGANIC BLUE AGAVE NECTAR



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



COLORIMETRY	00	OA	OB	OC	1A	1B	1C	2A	2B	2C	3C	3B	3C
ICUMSAS	0-85	86-250	251-350	351-500	501-700	701-850	851-100	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

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.

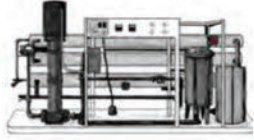


PHYSICO-CHEMICAL PROPERTIES

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

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

PHYSICAL	ORGANOLEPTIC PROPERTIES	CHEMICAL DECLARATIONS
COLOR: AMBER/GOLD SCENT: CHARACTERISTIC FLAVOUR: SWEET CONSISTENCY: SLIGHTLY VISCIOUS 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



LEARN THE PROCESS

The 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.



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.

Sedex Member



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.

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



Nutrition Facts

about xx servings

Serv. Size 1tbsp (21g)

Amount per serving

Calories 60

% Daily Value

Total Fat 0g 0%

Sodium 0mg 0%

Total Carb. 16g 6%

Total Sugars 16g

32%*

Protein 0g

*One serving adds 16g of sugar to your diet and represents 32% of the Daily Value for Added Sugars

PRESENTATIONS

IBC TOTE

1300K. (ONE PER PALLET)
2986 LBS NET.
UPC: 198168435281
MOQ: 1 TOTE



DRUM

285 KG NET. 628LBS NET.
4 DRUMS PER PA
LET = 1140KG NET. 2514 IBS NET.
UPC: 198168285817
MOQ: 4 DRUMS, 1 PALLET



JUGS

5.6 KG NET.
2 JUGS PER BOX.
72 BOXES PER PALLET. 144 JUGS PER PALLET.
PALLET DIMENTIONS: 40W X 48L X 60H
PALLET WEIGHT: 900KG NET, 1984LBS NET
UPC: 198168642054
MOQ: 72 BOXES (144 JUGS), 1 PALLET

