

PRODUCT NAME	AGAVE EXTRACT
PRODUCT CODE	EC 0015

SPECIFICATIONS

DESCRIPTION

Extract obtained by distilling the crushed pineapple of the Blue Agave (Agave Tequilana Weber)

ORGANOLEPTICS CHARACTERISTICS

APPEARANCE	Cloudy liquid.	
COLOR	Clear amber to dark amber	
ODOR AND TASTE	Characteristics	

PHYSICO CHEMICAL CHARACTERISTICS

REFRACTIVE INDEX 20°C 1 314 – 1 414	DENSITY 20°C	0.909 – 0.937
	REFRACTIVE INDEX 20°C	1.314 – 1.414

APLICATIONS

Flavoring agent used in the preparation of carbonated and non-carbonated soft drinks, dairy products, snow, ice cream, syrups, etc. It is used in a suggested dosage of 10.0 ml / L. The determined dosage of the type of product and the intensity of the desired flavor in the final product. Non-direct product for consumption (NRTE)

STORAGE

Stored in their original container, closed hermetically, in a fresh place, dry, protected from the dust, the direct light and heat sources.

PACKAGE

1L aluminum container. Each package will have to contain identification of the product, lot number, net weight, date of production and expiration date.

SHELF LIFE

Under proper storage conditions the product is kept in good condition for one year. Shake before using

ALLERGENS

This product is allergen free

RESEARCH AND DEVELOPMENT DEPARTMENT UPDATE: JULY 15, 2022 ING. SEBASTIAN GAYTAN MOTA VALIDITY: JULY 15, 2024 REVISED: IBQ. JESUS EMANUEL BARRERA RICO AUTHORIZED: DR. ENRIQUE PIŇEYRO VEGA.

> Circunvalacion Ote. No. 225 Col. Cd. Granja Zapopan, Jalisco, Mexico. C.P. 45010 PH: +52 (33) 3777 4240

Aromáticos Químicos Potosinos S.A. de C.V. www.grupotecnaal.com.mx

