

**PRODUCT NAME:** Organic Blue Agave Nectar

**ICON FOODS PRODUCT CODE NUMBER:** 1600

**DESCRIPTION**

Organic blue agave nectar is concentrated at ~75° Brix. It is obtained from the Blue Agave plant Tequila Weber by physical extraction, hydrolysis and purification of the naturally occurring fructans in the agave sap.

<b>Nutrition Facts</b>	
servings per container	
<b>Serving size</b>	<b>(100g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>310</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 0g	<b>0%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 25mg	<b>1%</b>
<b>Total Carbohydrate</b> 77g	<b>28%</b>
Dietary Fiber 6g	<b>21%</b>
Total Sugars 71g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 0g	
Vitamin D 0mcg	0%
Calcium 12mg	0%
Iron 0mg	0%
Potassium 0mg	0%

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



For sales inquiries and questions, please contact:

**ICON FOODS, INC.**

19250 NE Portal Way · Portland, Oregon 97230

**310.455.9876 · sales@iconfoods.com · iconfoods.com**

**COMPOSITION**

Organic blue agave nectar

**COUNTRY OF ORIGIN**

Mexico

**GRAS STATEMENT**

All ingredients of organic blue agave nectar are “generally recognized as safe” (GRAS) by the U.S. Food and Drug Administration.

**ALLERGENS**

Organic blue agave nectar does not contain any commonly known sources of allergens. Labeling is not required under the FDA Food Allergen Labeling and Consumer Protection Act of 2004 or EU Directive 2007/68/EC.

**GENETICALLY MODIFIED ORGANISMS**

Organic blue agave nectar is not produced from ingredients or processing aids derived by genetic modification.

**KOSHER**

Organic blue agave nectar is certified as kosher.

**BSE**

No animal derived ingredients are used in the production of organic blue agave nectar. There are no animal derived ingredients used in the facility where the product is produced.

**LABELING**

Organic blue agave nectar complies with limits established for residual pesticides as per USP <561>. Organic blue agave nectar may be labeled as a “natural” ingredient under the regulations of the U.S. FDA and FTC.

**PACKAGING & RECOMMENDED STORAGE CONDITIONS**

Organic blue agave nectar comes in a 5 gallon pail, 55 gallon drum or 275 gallon tote. Organic blue agave nectar should be kept in a tightly closed container in a cool area. Keep refrigerated and protect from freezing. Shelf life is 24 months when stored at recommended conditions.

**REMARKS**

This item is a raw material for commercial use only.



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TECHNICAL SPECIFICATION

PRODUCT NAME: Organic Blue Agave Nectar

PARAMETERS	SPECIFICATIONS	METHODS
Appearance	Viscous Liquid	Visual Inspection
Color	Slightly amber	Visual Inspection
Color	15-150 Pfund	Internal method
Brix	70-80%	AOAC 932.14
Ash	≤0.5%	USP31<281>
Sweetness (compared to sucrose)	1-2	ISO 6564-1985
pH (20°C)	4.0-6.0	AOAC 973.41
Total Heavy Metals	≤ 10 ppm	AOAC 993.14
Lead	≤ 1 ppm	AOAC 993.14
Cadmium	≤ 0.2 ppm	AOAC 993.14
Chromium	≤ 0.7 ppm	AOAC 993.14
Arsenic	≤ 1 ppm	AOAC 993.14
Mercury	≤ 1 ppm	AOAC 993.14
Total Plate Count	≤ 1000 cfu/g	US Pharmacopeia Chapter 60
<i>E. coli</i>	Negative/10g	US Pharmacopeia Chapter 60
<i>Coliform</i>	≤ 10 cfu/g	US Pharmacopeia Chapter 60
<i>Yeast &amp; Mold</i>	≤ 100 cfu/g	US Pharmacopeia Chapter 60
<i>Salmonella</i>	Negative/10g	US Pharmacopeia Chapter 60
<i>Staphylococcus aureus</i>	Negative/10g	US Pharmacopeia Chapter 60
<i>Pseudomonas aeruginosa</i>	Negative/10g	US Pharmacopeia Chapter 60

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