



PRODUCTOS DE INULINA INTERNACIONALES

Bringing you the very best of nature's sweetness

PRODUCT: COCONUT SYRUP

Method of production

1. Juice is extracted from the ripe coconut
2. Through vacuum dehydration all excess water is removed
3. It is filtered and submitted to demineralization through specific columns
4. It is concentrated, evaporating water in a vacuum until reaching a syrup-like consistency of 80° brix
5. Its excellent coconut flavor is finally reached by sweetening the syrup

| Coconut syrup description | |
|--|------------|
| Each portion of 30 grams contains | |
| Carbohydrates | 14 grs. |
| Fat, and lipids | 0 grs. |
| Sodium | 0.005 grs. |
| Sugar composition | |
| Glucose (monosacharide) | 24% |
| Dietetic soluble fibre Polysaccharide as INULIN | 64 % |
| Total solids | 80 % |
| Water, remaining from the Coconut after evaporation | 20 % |

COMPOSITION

| ELEMENT | UNITS | METOD | DATA % |
|------------|-------------------|---------|--------|
| INULIN | g.L ⁻¹ | HPLC-IR | 14.30 |
| SACCHAROSE | g.L ⁻¹ | HPLC-IR | 23.26 |
| GLUCOSE | g.L ⁻¹ | HPLC-IR | 24.24 |
| FRUCTOSE | g.L ⁻¹ | HPLC-IR | 38.20 |

HPLC-IR: High resolution chromatography of liquids with a detector of refraction index.
Mobile phase H20, Temperature 85° C, Velocity flow 0.3 ml.min⁻¹, Injection 10 uL, Pressure 90 psi

Cuauhtémoc 38 C Amatitlan C.P. 62410 Cuernavaca, Morelos, México
Tel. + 52 33 8421 9751 +52 33 8421 8680 +52 33 8421 8664
info@printer.com.mx sales@printer.com.mx Skype ID: dante.printers





PRODUCTOS DE INULINA INTERNACIONALES

Bringing you the very best of nature's sweetness

BAKING

Fermented breads, buns and rolls made with these syrups are in all ways comparable to those made with sugar. In some applications the qualities of crust color, flavor, texture and sweetness are demonstrably better.

In many cookies, pies and pastries, the syrups functions not only as a sweetener, but also as a humectants and texturizing agent. Soft and chewy cookies are made possible by the humectancy of these excellent syrups

BEVERAGES

These syrups are excellent sweeteners for beverages, replacing all of the original formula sugar. Intense sweetness allows true fruit flavors to develop naturally in all soft drinks.

DAIRY

Replaces 100% of the sugar in ice creams, sherbets and frozen yogurt. When reformulating the sweetener in many of these products, especially ice creams, it's recommended that the sweetener/stabilizer ratio be adjusted, if necessary, to achieve a proper balance.

In dairy drinks, chocolate milk, eggnogs, flan and cultured yogurt, these syrups will replace 100% of the original formula sugar, in ice cream toppings, fountain syrups, and in some dairy specialties.

USES

| | | | | |
|----------|------------|--------------------|---------------|-------------|
| Topping | Yoghurt | Confectionary | Lactic drinks | Ice creams |
| Gelatins | Marmalades | Juices and Nectars | Sweets | Baked goods |

Cuauhtémoc 38 C Amatitlan C.P. 62410 Cuernavaca, Morelos, México
Tel. + 52 33 8421 9751 +52 33 8421 8680 +52 33 8421 8664
info@printer.com.mx sales@printer.com.mx Skype ID: dante.printers

