

AGAVE SYRUP
ORGANIC PRODUCT


duIsweet
DOSSIER

OUR HISTORY

NutriAgaves is part of a business group with over 40 years of experience developing certified high quality food. We are the largest employer in our municipality: Ayotlan, Jalisco and a steady source of income for over 600 families in surrounding communities. We are located in a region of Jalisco known as “Los Altos de Jalisco” or “The Highlands of Jalisco”, 120km east of Guadalajara, where geography and climate are ideal for growing the *Tequilana Weber* Blue Agave variety.

As a way to ensure the Traceability, Quality and Organic Certification of their products, the business group decided to plant and grow their own agaves.

We plan to maintain a constant inventory of approximately 7 million organic agave plants.

Owning the agave plants, help us regulate the agricultural practices at all stages of the plants life: from transplanting the pups, sheltering them to age for almost seven years till the handmade harvest, done by expert “Jimadores”, who extract the agave cores, cutting their stalks so they can be transported to the production plant.

With this stock of organic agave we are ensuring the availability of raw material. All these plantations are mainly in Jalisco, but some of them are located in the neighboring state of Guanajuato. We mostly use fields not suitable for food agriculture but perfect for agave crops, this way, NutriAgaves de Mexico SA de CV promotes the appropriate use of fields.

We are one of the most important production companies of Agave Syrup and Agave Soluble Fiber (Agave Fructans) in the world, 100% organic, with practically all certifications that apply and customers may require.

To be closer to our customers all over the world, NutriAgaves de Mexico SA de CV, has offices and distribution centers located in strategic places to supply its clients in Canada, USA, Europe and Japan. This allows us to deliver, from a box with 20 kilos, up to a 20-ton truck, *sooner than you can imagine!* ■

You can count on Nutriagaves de Mexico S.A. de C.V

DULSWEET™ ADVANTAGES

ORGANIC

As a leader in the production of organic products, we follow a strict production process that has allowed Dulsweet™ Agave Syrup to be an organic product certified by the USDA.

SUGAR SUSBTITUTE

Natural and organic sugar substitute, 1.4 times sweeter than table sugar.

LONG LASTING ENERGY

Provides long lasting energy for optimal physical performance.

TECHNOLOGICAL APPLICATIONS

Dulsweet™ offers large technological applications as an ingredient. It can be used in bakery, nutrition bars, hot and cold drinks, desserts, and dairy products.

SUPPORTING LOCAL ECONOMY

The production plant is located in the village of Ayotlan, Jalisco and is one of the largest employers in the municipality, helping dozens of families improve their quality of life and boosting local economy.

AGAVE'S TRADITION, UNIQUE IN THE WORLD

The agave was part of the everyday lives of indigenous communities who took advantage of its fibers and tasted its nectar as a delicacy. In fact, the word "agave" alludes to something admirable or noble.

The Agave *Tequilana Weber* and its derivatives are associated with tradition, culture and wealth in Mexico, especially in the state of Jalisco whose geography is privileged with vast landscapes of agave officially recognized by UNESCO as world heritage for more than a decade now. It blooms only once in its life and then dies.

Today, Nutriagaves of Mexico develops Blue Agave *Tequilana Weber* derivatives of the highest quality for daily consumption of thousands of families.



THE RISING AGAVE INDUSTRY



Agave Syrup is obtained from Blue Agave, world renowned for being the raw material for the production of tequila .



Nowadays, there are more than 17,500 farmers in the production chain of Mexican agave.



Over 100,000 hectares of Mexican agave are grown throughout the country.

[Reference: ProMexico, Investment and Commerce.]

JUST WHAT YOU NEED
DULSWEET™ !

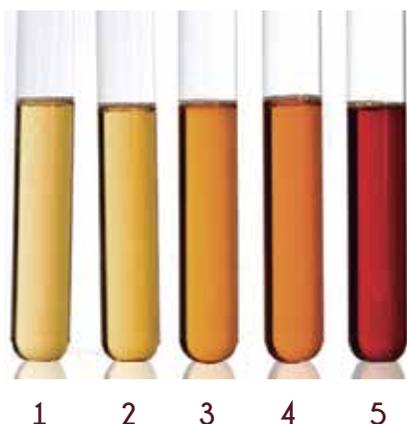
“Sweetening the world healthily”

CHARACTERISTICS

1. Non spill cap.
2. Heat shrink wrap.
3. Bottled at origin.
4. Safety lining.
5. Agave logo embossed on bottle.
6. Guaranteed ingredient.
7. Internationally certified.
8. Color range standardized .

COLOR RANGE

The range of color may vary from clear to dark, depending on the clients preference.



ICUMSA

- | | |
|---|-------------|
| 1 | 200 ± 100 |
| 2 | 400 ± 100 |
| 3 | 800 ± 100 |
| 4 | 1200 ± 100 |
| 5 | >2200 ± 100 |

NUTRITIONAL INFORMATION

NUTRITION DECLARATION	
Average nutritional values per 100 g.	
Energy	...1313 kJ /309 kcal
Fat	...0 g
of which saturates	...0 g
Carbohydrates	...75 g
of which sugar	...73 g
Protein	...0 g
Salt	...0 g



DULSWEET™_LQ

Product Sheet

Description

Is an organic food ingredient and sugar substitute. This sweetener is characterized, compared to other natural syrups and honeys, for its low glycemic index.

Agave Syrup

Dulsweet™_LQ organic agave syrup, is the natural sweet substance produced by the hydrolysis of fructans obtained by steam diffusion from the pineapple-like core of agave plant.

Other Information of the Product

Aspect	Amber liquid.
Special features	Viscous.
Taste	Sweet, without aftertaste.
Wettability in water	Good.
Dispersability in water	Good. May require stirring.
Properties and Applications	Sweetener.
Density	1.37-1.38 g/ cm ³
Labelling - Ingredients List	Agave.
Safety	Safe. Not toxic. Not dangerous.
Packaging	According to the presentation.
Optimal storage conditions	Cool and dry, temperature to 23-28 degrees.
Best Before	24 months after the date of manufacture, keeping the product at the indicated temperature.
Transport conditions	Food transport.
Irradiation	Not irradiated.
GMO	Not containing GMOs or GMOs-derived components.
Kosher	Certified, KMD.
Halal	Certified, Viva Halal.
ISO 22000	Certified, Global STD.
Produced by	Nutriagaves de México SA de C.V.
Organic	NOP USDA, UE, IAS, Mayacert.
Colorimetry	200, 400, 800, 1300, +2000 ICUMSA

Compositional Specifications

All values expressed on dry basis:

Assay	Limits
Brix	>74, <76
Fructose	>80 %
Glucose	<15 %
Sucrose	<1.30%
Fructans(Fiber)	>0.01% <5 %
Dry Mater (d.m.)	75 +/- 1.0 %
Carbohydrate content	>99 %
Manitol	<1.0 %
Ash(sulphated)	0.6 % max
Heavy Metals	Pb,As,Hg,Cd, Each <0.1 mg / Kg
pH	4.5-6.0
Moisture	24-26 % in 100g
Others carbohydrates	<0.1 %
foreign matter	Absent
Quaternary salts (QAV)	<0.5 mg/kg
HMF	<200 mg/kg

Microbiological Specifications

Assay	Limits
Mesophilic bacteria - total count	<100 UFC/g
Yeasts	<10 UFC/g
Moulds	<10 UFC/g
<i>Staphilococcus aureus</i>	absent in 1 g
<i>Escherichia coli</i>	absent in 1 g
<i>Salmonella Spp</i>	absent in 25 g
<i>Listeria</i>	absent in 1 g
<i>Coliforms</i>	absent in 1 g



Health Benefits

ALLERGEN FREE



Does not cause allergies.

EASY TO DIGEST



Easily absorbed by the organism.

LOW GLYCEMIC INDEX



Provides long lasting energy and better physical development.

FOR THE WHOLE FAMILY



Use with moderation.

Logistic

We deliver worldwide.

Certifications

In our labels you will find national and international organism's certifications that guarantee NutriAgaves as a reliable and great quality company creating trust on the people that acquire our Organic Agave Products.

Organic: USA, Europe, México



Quality: ISO 22 000, HACPP



Country specific: Japan & Korea



Religious Beliefs



We are proudly Made in Mexico



Other





Technological Solutions

DAIRY PRODUCTS



Product sweetener.

SALAD DRESSING



Enhances flavor, improves texture.

FROZEN DESERTS



Enhances flavor. Improves texture.

BAKERY



Sweetens. Reduces cooking time.

Efficiency and trust:

We constantly work for:

- Ensuring raw material supply.
- Constant improvement on the company's international operations.
- Investment in research and product development.
- Maintaining a trust relationship with our clients and suppliers.

Exports and labelling

We ensure solutions for transportation orders to be successful. In addition, we offer flexible labelling according to the requirements of the country of export.

“We are focused on offering solutions, satisfying the market needs and offering a distinctive product that can get faster to the consumer.”