



Nobazul

Nutrition through agave

FAQs

1. What is Organic Agave Syrup?

Our Agave Syrup is a sweetener extracted through the thermal hydrolysis of the fructans of the Agave Tequilana Weber Blue variety. It is the ideal substitute to sweeten foods and beverages by intensifying flavors and obtaining benefits such as a low glycemic index, vegan sweetener, gluten-free, and easy metabolization.

2. What are the uses and applications of Organic Agave Syrup?

Agave Syrup works as a substitute for other sweeteners in all kinds of recipes and formulas for its perfect solubility. Ideal for use as an ingredient in beverages, cocktails, sauces, jams, bars, cereals, baked goods, dairy products, ice cream, confectionery, dietary products, processed vegetables, cosmetics, and beauty products.

3. Benefits of Agave Syrup.

Among the main benefits of Organic Agave Syrup, we find its great sweetening power of low glycemic index. Glucose does not go into the bloodstream and does not provoke insulin production. It adapts to different eating habits since it contains no fat, is gluten-free, and is suitable for vegans since it is of 100% vegetable origin.

4. What is the difference between Agave Syrup, agave honey, and agave nectar?

By regulation, its correct name is Agave Syrup, although it is also known as agave honey or agave nectar. The use of these terms varies depending on the commercial, cultural, or regional focus.

5. Where does the Organic Agave Syrup come from?

Our Syrup is made 100% with Agave Tequilana Weber Blue variety; the Agave name means “noble or admirable” and the plant belongs to the Agavaceae family, Agavoideae subfamilie, and it has fleshy, rigid leaves with thorns and a blue-green color.

After planting, we patiently wait until our agaves have matured, then the harvester (jimador) removes the leaves until he gets to the heart of the agave. Once it is harvested, it is milled to obtain the Agave juice, which goes through a thermal hydrolysis process. Later, through evaporation, we obtain our Organic Agave Syrup.

6. Does Organic Agave Syrup have alcohol?

No, as the processes are different from the production of Tequila; in addition, the Syrup does not go through a fermentation process.

7. How sweet is Organic Agave Syrup?

Thanks to its high fructose content, the Agave Syrup a 100% natural sweetener, is 30% sweeter than sugar.





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8. Does Organic Agave Syrup need to be refrigerated?

Agave Syrup can be kept unrefrigerated. It is recommended to store it in a cool, dry place, away from direct sunlight.

9. What is the shelf life of Organic Agave Syrup?

The shelf life of Agave Syrup is 24 months if it is kept under proper conditions and with correct handling.

10. Why are there different colors of Organic Agave Syrup?

Organic Agave Syrup comes in a variety of colors to suit different uses and applications. This color scale is determined in the juice cooking process.

11. Does the flavor of Organic Agave Syrup change according to the color?

No, Organic Agave Syrup in any color scale has the same taste and the same amount of fructose, which provides the flavor; thus, the level of sweetness is the same; it has been proven that color influences the perception of flavor.

12. How many types of Agave Syrup do you have?

- CLASSIC: Obtained from the Agave juice, which goes through a thermal hydrolysis process, then purified and concentrated to obtain Syrup at 75 °Bx.
- RAW: Elaborated at temperatures between 50 °C - 60 °C to preserve the highest amount of Agave characteristics.
- ULTRA: Elaborated through partial thermal hydrolysis to maintain a balance between the flavor of the Syrup and the fiber's functionality.
- FLAVORED: Prepared from Organic Agave Syrup and flavored with natural ingredients.

13. How many calories does Organic Agave Syrup have?

Our Organic Agave Syrups have an average of 320 calories in 100 grams.

14. What certifications do you have?

We have different national and international certifications.

In food safety, we have the FSSC 22000 certification, internationally recognized for guaranteeing the safety of our raw material, processes, packaging, storage, distribution, and transportation.

To guarantee the quality and organic characteristic of our Agaves and final product, we have the following certifications: Organic Sagarpa (Mexico), USDA Organic (United States), Canadian Organic (Canada), Organic Brazil (Brazil), Organic Europe (Europe), Naturland (Germany),





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BioSuisse Organic (Switzerland), MAFRA Korea Organic (Korea) and Japanese Agricultural Standard (Japan).

Our interest in being socially responsible has led us to obtain Vegan certification to guarantee that we do not use animal-based ingredients. We also have Fair Trade TSA certification, which regulates fair trade and sustainable development, and SMETA certification, which guarantees our compliance with the Ethical Trading Initiative code and local laws.

The Kosher certification guarantees that our products are elaborated following the Jewish norms, and the Halal certification regulates that our process complies with the Halal Regulations for the practitioners of Islam by respecting the set of practices protected in the Koran.

The NON-GMO verification guarantees that our products have not been modified or genetically manipulated, are organic and maintain all their natural qualities and benefits. Our certification covers everything from planting to packaging and Good Manufacturing Practices (GMP).

In addition, we are registered with the Food and Drug Administration (FDA), which guarantees the food safety of our facilities and processes. We are also part of AMAGAVE, who represents the Agave Syrup and fructan industry and promotes good manufacturing practices, social responsibility, and compliance with NOM-002 and NOM-003 related to the health, quality and authenticity of agave fructans and Syrup.

15. With the new labeling regulation, what octagon does the Agave Syrup have?

No, in the new regulation, our Classic, Raw, and Ultra Agave Syrup does not have any octagon, thanks to the fact that it is 100% Blue Agave, making it a single-ingredient product with no additives or additional components.

16. What is the difference between Agave Syrup and Agave Inulin?

Both are organic and natural; their difference is that Agave Syrup is a sweetener, and Agave Inulin (Fructans) is a fiber with a prebiotic effect and does not sweeten.

17. What is Organic Agave Inulin (agave fructans)?

Agave Inulin is a natural and organic dietary fiber that strengthens and supports the intestinal flora.

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18. What are probiotics and prebiotics?

Probiotics are live microorganisms that help strengthen our immune system, while prebiotics is substances that stimulate the growth of probiotics and other beneficial bacteria in our body.

19. What are the benefits of Organic Agave Inulin?

Our Agave Inulin contains a high content of fiber, which contributes to the care and nutrition of the intestinal flora. Also, according to studies, it has been found that its intake helps lower cholesterol and triglyceride levels, which is helpful for digestive problems without affecting the taste of food and creating perfect synergy with other ingredients.

20. In what food can I use Agave Inulin?

Agave Inulin works as a substitute in all kinds of recipes and formulas for its great synergy with other ingredients. It is ideal for use as an ingredient in beverages, cocktails, sauces, jams, bars, cereals, baked goods, dairy, ice cream, confectionery, dietary products, processed vegetables, cosmetics, and beauty products.

21. Does Agave Inulin sweeten?

Agave Inulin (fructans) does not sweeten.

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