

C.O.A – M.S.D.S

ORGANIC PULVERIZED PANELA – (PANELA ORGÁNICA PULVERIZADA) - (ORGANIC RAW SUGAR –NOT REFINED)

COUNTRY OF ORIGIN:	Colombia			
PRODUCT DESCRIPTION:	Solid product obtained by evaporation of the juices of sugar cane after particle size reduction.			
PACKING AND SPECIFICATIONS:	Doy Pack per 170 Grs			
PRODUCT:	Organic Panela Pulverized – Organic Mineral raw sugar Organic Raw Sugar – Not Refined	SHELF LIFE:	2 Years	
INGREDIENTS:	100% Organic Sugar Cane			

LOT No. LUCRN 319/15-11-2019	
Expiration Date:	15 - NOV - 2021

GENERAL INFORMATION	
Cholesterol	0 %
Saturated Fast	0 %
Saccharose	84.63%
Glucose	7.45 %
% Humidity	2.78 % - 3.12%
Granulometry	Mesh 30
Polarization	73 – 90 %

Nutritional Information				
Serving Size 1 Spoonful: 5 gr				
Amount per Serving				
Calories 20	Calories fat 0			
% Valor Diario*				
Total Fat 0 g	0%			
Saturated Fat 0 g	0%			
Trans Fat 0 g				
Cholesterol 0 mg	0%			
Total Carbohydrate 5 g	2%			
Sweeten 4 g				
Calcium: 371,31 mg /100g	Total Iron: 1,20 mg /100g			
Protein: 0.84 g /100g	Vitamin C: 0.50mg /100g			
* The percentages of daily values are based on a diet of 2000 calories. His daily values can be major or minor depending on his caloric needs				
	<table border="0"> <tr> <td>Calories</td> <td>2000</td> <td>2500</td> </tr> </table>	Calories	2000	2500
Calories	2000	2500		
Calories per gram:				
Fat 9	Carbohydrate 4	Protein 4		

Legal underlying requirements of specifications of the product.	
NAME	DESCRIPTION
Law 40/1990, National government.	Develop Production Panela
Decree 3075 of 1997: Ministry of Health.	It regulates the Good Practices of Manufacture for the producing factories of food.
Resolution 2546 of 2004: Ministry of Health	Sanitary requirements for production and Panela's commercialization.
Resolution 779 of 2006: National Institute of Food and Drug Regulation - INVIMA	Hygienic sanitary requirements must be fulfilled in the production and commercialization of the panela for human consumption.
Resolution 16379 of 2003: National Institute of Food and Drug Regulation - INVIMA	Control of content net product pre-stiff
Colombian Technical Standard NTC 1792: /2001 -ICONTEC.	Requirements for film bags woven of poliolefine used for the packaging of such products as food.
Colombian Technical Standard NTC 1311: /2001 -ICONTEC	Agricultural products / PANELERA
Resolution 288 of 2008, National Institute of Food and Drug Regulation - INVIMA	Marked or labelling they must fulfill the nutritional food packed for the human consumption.
The product expires with the BEAST 779/2006 M.P.S. for Panela.	

HEAVY METALS		SPECIFICATIONS / TOLERANCE	
Arsenic ZMAS-ICP-MS		Without compounds > LC / UE-LMR	
Lead ZMPB-ICP-MS		Without compounds > LC / UE-LMR	
Copper ZMCU-ICP-AES		Without compounds > LC / UE-LMR	
CHARACTERISTICS SENSORY ORGANOLEPTIC			
DESCRIPTION	SPECIFICATIONS AND / OR TOLERANCE		METHOD
*Colour	Sweet, light and dark		Sensory Quality
*Smell	Characteristic of the product Panela		Sensory Quality
*Flavor	Sweet, product characteristic		Sensory Quality
*Appearance	Granulated		Sensory Quality
*Texture	Granular, free of strange particles		Sensory Quality
MICROBIOLOGICAL CHARACTERISTICS			
DESCRIPTION	RESULT		METHOD
Count Molds UFC / g/ml	<10 UFC/g		NTC 1311 / National Institute Of Technical Standards ICONTEC
Count Yeasts UFC / g/ml	<10 UFC/g		NTC 1311 / National Institute Of Technical Standards ICONTEC
Count Total Coliforms NMP/ g/ml	< 3		ICMSF:2000 (método 3)
Count Fecal. Coliforms NMP/ g/ml	< 3		ICMSF:2000 (método 2)
E. coli UFC / g/ml	Negative		NTC 4458:2007-12-12
Total Count Aerobic Mesophilic UFC/g	<10 UFC		ISO 4833-1 2013-09-01
Salmonella	Negative		ISO 6579-1 2017-02
PHYSICOCHEMICAL CHARACTERISTICS			
UNIT	RESULT		METHOD
Calcium	371.31mg /100g		AOAC 984.27 Ed. 20 de 2016*
Calories	387,02 Kcal /100g		Calculation from fat, protein and carbohydrates.
Carbohydrates	92,81g /100g		Calculation by difference of components other than carbohydrates.
Ash	2,12g /00g		IN-GS-3.045 V7 2016-06-08*
Crude Fiber	0,72g /100g		AOAC 962.09 Ed. 19
Insoluble Dietary fiber	0,09g /100g		AOAC 991.42 Ed 20 DE 2016*
Dietary Fiber soluble	1,78g /100g		AOAC 993.19 Ed 20 DE 2016*
Total dietary fiber	1,87g /100g		AOAC 985.29Ed.20 DE 2016*
Phosphorus	184,15mg /100g		IN-GS-3.476 V3 2017-10-05
Fat	1,38g /100g		IN-GS-3.050 V10 2017-09-01*
Iron	1,20mg /100g		AOAC 984.27, Ed 20 de 2016*
Moisture	2,85g /100g		IN-GS-3.053 V11 2016-12-27*
Magnesium	78,16mg/100g		AOAC 984.27, Ed 20 DE 2016*
Manganese	<0,100mg/100g		AOAC 984.27, Ed 20 DE 2016*
Potassium	653,54mg/100g		AOAC 984.27, Ed 20 DE 2016*
Protein	0,84g/100g		IN-GS-3.048 V7 2016-06-08*
Sodium	19,87mg/100g		AOAC 984.27, Ed 20 DE 2016*
Zinc	<1,100mg/100g		AOAC 984.27, Ed 20 DE 2016*
(**) According to Standars		(*) Methods Accredited: ONAC, Certificate:10-LAB-053 Date: 2014-09-05 ISO/IEC 17025:2005	
INSTRUCTIONS FOR PREPARATION:		This product can be consumed directly or diluted in hot, cold water or any liquid consumable.	
TRANSPORTATION AND STORAGE CONDITIONS		The product must be transported and stored clean and dry (RH <65%), impermeable, free from infestation by insects, rodents, and protected against chemical or microbiological contaminants.	
CERTIFICATIONS			
 유기농 (ORGANIC) 농림축산식품부 CERTIFICATE No. 62-6-42		 USDA ORGANIC CERTIFICATE No.C830409NOP-01.2018	
		 CERTIFICATE No.C830409EU-01.2018	
		 CERTIFICATE No.C830409JAS-01.2018	