

**C.O.A – M.S.D.S**  
**ORGANIC PANELA PULVERIZED – (ORGANIC MINERAL RAW SUGAR) - (ORGANIC RAW SUGAR –NOT REFINED)**

<b>COUNTRY OF ORIGIN:</b>	Colombia			
<b>PRODUCT DESCRIPTION:</b>	Solid product obtained by evaporation of the juices of sugar cane after particle size reduction.			
<b>PACKING AND SPECIFICATIONS:</b>	Bag per 320 grs			
<b>PRODUCT:</b>	Organic Panela Pulverized – Organic Mineral raw sugar Organic Raw Sugar – Not Refined	<b>SHELF LIFE:</b>	2 Years	
<b>INGREDIENTS:</b>	100% Organic Sugar Cane			

LOT No. LUCRN 001 /01-01-2019	
Expiration Date:	01 – JAN - 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		
<b>Amount per Serving</b>		
<b>Calories 20</b>	Calories fat 0	
<b>% Valor Diario*</b>		
<b>Total Fat 0 g</b>	0%	
Saturated Fat 0 g	0%	
Trans Fat 0 g		
<b>Cholesterol 0 mg</b>	0%	
<b>Total Carbohydrate 5 g</b>	2%	
Sweeten 4 g		
<b>Calcium: 371,31 mg /100g</b>	Total Iron: 1,20 mg /100g	
<b>Protein: 0.84 g /100g</b>	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		
	<b>Calories</b>	<b>2000</b> <b>2500</b>
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.
<b>The product expires with the BEAST 779/2006 M.P.S. for Panela.</b>	

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	
<b>INSTRUCTIONS FOR PREPARATION:</b>		This product can be consumed directly or diluted in hot, cold water or any liquid consumable.	
<b>TRANSPORTATION AND STORAGE CONDITIONS</b>		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			
    			
CERTIFICADO No.99600051		CERTIFICADO CMX-NOP-981-2020-61	
		CERTIFICADO CMX-LOOAA-981-2020-73	
		CERTIFICADO CMX-981-2020-54	