

TECHNICAL DATA SHEET BROW SUGAR



BROW SUGAR

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1. PRODUCT IDENTIFICATION

PRODUCT NAME: BROW SUGAR

**COLOMBIAN TECHNICAL STANDARD
: NTC 607:2020**

PRODUCT DESCRIPTION: Crystallized product obtained from cooking the juice of sugar cane (*Saccharum officinarum*), consisting essentially of loose crystals of sucrose obtained through appropriate industrial procedures and which have not been subjected to a refining process, whose polarization is at least 99.0 °Z

2. COMPOSICION

COMPOSITION: Sugar is sucrose, a naturally occurring carbohydrate made up of carbon, oxygen, and hydrogen.
Raw sugar is a pure food with more than 99% Sucrose.

3. CHARACTERISTICS (Chemicals, Physics, , Biological, Sensory, Safety)

CHEMICALS	UNIT	MINIMUM	MAXIMUM	TESTING METHOD
Polarization to 20 °C	°Z	99.0	99.5	NTC 586
Humidity	Fracción en masa, en%		1	NTC 572
Security factor	-		0,3	NTC 607
conductometric ash	Fracción en masa, en%		0,7	NTC 570
Sulfur Dioxide (SO2)	mg/kg		<10	NTC 5970
Arsenic (As)	mg/kg		1,0	ICUMSA GS2/3-23
Copper (Cu)	mg/kg		2,0	ICUMSA GS2/3-29
Lead (Pb)	mg/kg		0,5	ICUMSA GS2/3-24
FISICAS	UNIT	MINIMUM	MAXIMUM	TESTING METHOD
Color to 420 nm	UI	800	4500	NTC 5969
BIOLOGICAL	UNIT	MINIMUM	MAXIMUM	TESTING METHOD
bacteria count mesophilic aerobic	UFC/10g		600	NTC 3906
Coliform Count Totals	UFC/10 g		50	NTC 4306
Mold Count	UFC/10 g		15	NTC 3907
Yeast Count	UFC/10 g		300	NTC 3907
Escherichia count coli	<i>Escherichiacoli</i> /10g		Absent	NTC 4306
SENSORIALES	UNIT	MÍNIMUM	MÁXIMUM	TESTING METHOD
Apariencia		caramel colored crystals		
Olor		Free of foreign odor		

Sabor		typically sweet. Free strange tasting.	
4. EXPECTED SHELF LIFE AND STORAGE CONDITIONS			
ESTIMATED USEFUL LIFE: Under proper storage conditions for up to two years			
HANDLING/STORAGE CONDITIONS: Store in a closed, cool and dry place to ensure its quality and safety. Avoid contact with other products that may affect their organoleptic properties.			
5. PACKAGING AND PACKAGING			
It must be made of a food grade material that does not alter the characteristics of the product and must ensure its conservation during transport and storage.			
6. METHOD(S) OF DISTRIBUTION AND DELIVERY			
It is dispatched in vehicles that meet the requirements for dispatch according to the quantities to be delivered. Some vehicles are on behalf of the clients when sold in FOB terms and on behalf of the mill in terms of CIF sales.			
Distribution is made to chain customers, supermarkets, industries, retailers and wholesalers.			
The transporting vehicle must be tented and previously inspected, clean and dry, free of contaminating residues and elements that may alter its presentation.			
7. LEGAL AND REGULATORY REQUIREMENTS			
NTC 1706 - Sugar Sampling Method			
Colombian Technical Standard -NTC 607 - Raw Sugar			
Sanitary Registry No. RSAV16I35004			
Raw sugar must be processed under good manufacturing practices as established by current national legislation.			
Brown Sugar must not exceed the maximum permitted limits of pesticides established in current national legislation or, failing that, in the Codex Alimentarius.			
Resolution 5109/2005: Food labeling and in addition to what is established in current national legislation, the label or label must comply with the requirements established in NTC 512-1, regarding general food labeling and NTC 512-2, regarding the nutritional labeling of foods. For bulk deliveries, the labeling requirements must be indicated on the remittance sheets.			
Resolution 333/2011 Technical regulation on labeling or nutritional labeling requirements that must be met by packaged foods			
Resolution 4506/2013 Maximum levels of contaminants in food intended for human consumption.			
Resolution 2674/2013 Regulation of food that is manufactured, packaged or imported for sale in Colombia.			
Resolution 4143 - Sanitary requirements that must be met by plastic and elastomer materials, objects, containers and equipment and their additives, intended to come into contact with food and beverages for human consumption in the national territory.			
Resolution 683 - Technical Regulation on the sanitary requirements that must be met by materials, packaging objects and equipment intended to come into contact with food and beverages for human consumption.			
8. INTENDED USE			
Expected Handling	It is a product for direct domestic consumption or for industrial use as raw material. The product is aimed at the general public, therefore, it can be consumed by high-risk populations, except for people who, due to medical indication, must restrict or avoid the consumption of this product due to its allergenic component (Patients with asthma) and population with Diabetes.		
Improper Handling			
Group of users or consumers			
9. RISK OF FOOD SAFETY			
Physical risk	Traumatic injuries (Laceration and perforation of tissues of the mouth, tongue, throat, stomach and intestine) due to the presence of Ferrous, Non-Ferrous and Stainless Particles with a particle size greater than 4.5 mm in 50 kg, 22.7 kg bags and in bags of 12.5 kg, a particle size greater than 2.5mm using metal detector		
Biological risk	Allergies, skin diseases or respiratory diseases due to the presence of Allergens (Sulphites) in a concentration greater than or equal to 10 ppm in the finished product		
Chemical Risk	N.A		
AVAILABLE PRESENTATIONS			

LAMINATED POLYPROPYLENE BAG PRINTED JUTE COLOR CAPACITY 50 KILOGRAMS.	LAMINATED COFFEE COLOR POLYPROPYLENE BAG WITH PRINT WITH INTERNAL POLYETHYLENE BAG WITHOUT PRINT CAPACITY 50 POUNDS .	PAPER SACK KR A F F DOUBLE P LIE G O BROWN COLOR LABELED WITH LABEL WITH INTERNAL POLYETHYLENE BAG WITHOUT PRINTING CAPACITY FOR 12.5 KG AND 5 POUNDS
Produced by:	Reviewed by:	Approved by:
ECORGANICOS DE COLOMBIA SAS CALIDAD	Nombre: Luis Betancur Zuluaga	Nombre: Luis Betancur Zuluaga

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