



# CALIFORNIA

CANE SUGAR INC.

## ORGANIC CANE SUGAR DATA SHEET

NATURE OF PRODUCT				REMARKS
Cane sugar extracted through a milling process, juice purification and crystallization.				
COMPOSITION				
Sucrose 99.50% Minimum				
GENERAL DESCRIPTION OF PROCESS				
The juice obtained from the sugarcane milling is clarified, evaporated at 65 Brix and crystallized by seed. The crystals obtained in the centrifuges make up the raw sugar, and preserve a molasses film that surrounds each crystal.				
DATA AND TECHNICAL FEATURES				
ORGANOLEPTIC CHARACTERISTICS				REMARKS
Characteristics	Measurement Method	Unit	Specification	
Appearance	PR-PPAL-0095	N.A.	Granulated crystals	
Flavor	PR-PPAL-0095	N.A.	Sweet Characteristic	
Odor	PR-PPAL-0095	N.A.	Characteristic	
PHYSICOCHEMICAL CHARACTERISTICS				
Characteristics	Measurement Method	Unit	Specification	
			Minimum	Maximum
Polarization to 20°C	NTC 586 -ICUMSA GS2/3-1	°Z	99,5	99.8
Color	NTC 5969 -ICUMSA GS1/3-7	UI	0	500
Moisture	NTC 572 -ICUMSAGS2/1/3/9-15	%	-	0.10
Ashes	NTC 570 -ICUMSAGS2/3/9-17	%	-	0,250
Insoluble Solids (Sediments)	ICUMSAGG2/3/9-19	mg/kg	-	200
Black Points	PR-PPAL-0095	n°/100g	-	12
Ferrous Metallic Particles	PR-PPAL-0095	mg/kg	-	2
Sulfur Dioxide	NTC 5970 - ICUMSA GS2/1/7/9-33	mg/kg	-	10
Lead	Atomic absorption	mg/kg	-	0.5
Copper	AtomicAbsorption	mg/kg	-	1.0
Arsenic	AtomicAbsorption	mg/kg	-	0.5
MICROBIOLOGICAL CHARACTERISTICS				
Mesophyle Bacteria	NTC 3908	UFC/g	-	<200
Mold	ICUMSA GS2/3-47 NTC 3954	UFC/g	-	<100
Yeasts	ICUMSA GS2/3-47 NTC 3954	UFC/g	-	<100
Total Coliforms	NTC 6086	UFC/g	-	<10
E. coli	NTC 6086	Absence/presence	Absence	

**NUTRITIONAL DATA – Serving size: 10 g**

Total Calories	g	40
Total Carbohydrates	g	10
Sugars	g	10
Total fat	mg	0
Sodium	mg	0
Protein	mg	0

**RECOMMENDATIONS FOR USE****USE AND INSTRUCTIONS**

Direct human consumption and / or preparations. Not suitable for diabetics. Do not use if packaging is detected violated.

**COMMERCIAL PRESENTATION**

5g,500g,454g,850g,1kg,2kg,2.5kg,5kg,12.5kg,22.7kg,25kg,50kg,1000kg

**PACKING**

Paper, Laminated paper or laminated polypropylene and high density polypropylene bags.

**STORAGE CONDITIONS**

Store in a dry place, isolated from moisture and materials that can transfer taste and smell, avoid leaving the product exposed to the environment after opening.

**SHELF LIFE**

Shelf life: 22 months from date of manufacture while in recommended storage conditions

**LOT DESCRIPTION**

The batch coding corresponds to the production date with six digits: day, month, year and two digits for each one respectively. In 25 kg and 50 kg bags this information is printed on the bag followed by the production date and number consecutive of the bag. For 1000 kg bags this information is in the bag pocket.

For products under 25 Kg the information is on the back of the packaging.

Produced by: Ingenio Manuelita S.A. km 7 via Palmira - El Cerrito. Valle del Cauca - Colombia.

Health Registry: NSA-0006482-2019

**LABELLING RELATED TO FOOD SAFETY**

Food product store in a dry place, isolated from sources of moisture and substances that can transfer smell and taste.

**VEHICLES FOR TRANSPORT**

Vehicles for transport of the product, must be empty, clean, odor-free, have full tent, no fat, moisture, insects and pests in general.

**DISTRIBUTION METHOD**

The product is delivered directly to the customer and distribution centers. The distribution centers also delivers to the customer.

**ALLERGEN AND GMO INFORMATION**

Manuelita does not use any allergenic component in the production process.

Manuelita Sugar is not GMO

**LEGISLATION**

5109 Resolution Labeling requirements, 333 Resolución Nutritional Labeling, Resolution, 4506 pollutant levels for food, 2906 Resolution requirements for pesticide residues.

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