



EXTRA FINE GRAIN SUGAR DATA SHEET

LEGAL NAME PRODUCT				
Refined Sugar				
NATURE OF PRODUCT				
Cane sugar extracted through a milling process, juice purification, crystallization and refining.				
COMPOSITION				
Sucrose 99.8% Minimum				
GENERAL DESCRIPTION OF PROCESS				
The juice is obtained by milling sugar cane, clarified, evaporated to 65 Brix and crystallized by seeding. Crystals are separated by centrifugation and dissolved in water. The liquor is clarified again, filtered, crystallized a second time, is subjected to drying, screening, is packed and passed through a metal detector. Everything under NTC 778 y FSSC22000 certification.				
DATA AND TECHNICAL FEATURES				
ORGANOLEPTIC CHARACTERISTICS				
Characteristics	Measurement Method	Unit	Specification	
Appearance	PR-PPAL-0095	N/A	White 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 a 20°C	ICUMSAGS2/3-1 NTC 586	ºZ	99.80	N/A
Colour	ICUMSAGS2/3-10 NTC 5969	UI	N/A	45
Turbidity	ICUMSAGS2/3-18 NTC 5969	UI	N/A	30

Humidity	ICUMSAGS2/1/3/9-15 NTC 572	%	N/A	0.035
Ashes	ICUMSAGS2/3/9-17 NTC 570	%	N/A	0.015
Invert Sugar	ICUMSAGS2/3/9-5 NTC 4355	%	N/A	0.05
Sulphur dioxide	ICUMSAGS2/1/7/9-33 NTC 5970	mg/kg	N/A	5.0
Sediments	ICUMSAGS2/3/9-19	mg/kg	N/A	7.0

STORAGE CONDITIONS

Store in a dry place, isolated from humidity and materials that can transfer taste and odor, avoid leaving the product exposed to the environment once opened.

SHELF LIFE 0

22 months from the date of manufacture, as long as it is in established storage conditions.

LOT DESCRIPTION

Each bag is marked with an ink number, which denotes a consecutive production. This consecutive starts from zero at the beginning of each year. The expiration date (month and year) is also printed. Produced by: Manuelita S.A. km 7 via Palmira - El Cerrito. Valle del Cauca - Colombia, Health Notification NSA-0008503-2020

LABELLING RELATED TO FOOD SAFETY

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

VEHICLES FOR TRANSPORT

The vehicles to transport the product must be empty, clean, free of odors, full tent, absence of grease, humidity, insects and pests in general.

DISTRIBUTION METHOD

It is delivered directly to the customer and to the Distribution Centers (CENDIS) that also deliver to customers

DECLARATION OF ALLERGENS AND GMO STATUS

There is no presence of allergens in the process of producing sugar Manuelita.

This product is Non GMO

Lead	Atomic absorption	mg/kg	N/A	0.5
Copper	Atomic absorption	mg/kg	N/A	1.0
Arsenic	Atomic absorption	mg/kg	N/A	0.5

MICROBIOLOGICAL CHARACTERISTICS

Recounts Requirements	n	c	m	M	Method
Mesophyle UFC/10g	5	3	60	130	NTC 3906
Mold UFC/10g	5	3	5	10	NTC 3907
Yeasts UFC/10g	5	3	20	30	NTC 3907
Total Colif UFC/10g	5	3	0	50	NTC 4306
E..Coli UFC/10g	5	0	0	-	NTC 4306

Where:

n = number of samples to be examined.

m = maximum allowable index to identify the level of good quality.

M = maximum allowable index to identify the acceptable level of quality.

C = maximum number of permissible samples with results between m and M

CHARACTERISTICS	METHOD	UNIT	SPECIFICATION
staphylococcus aureus	NTC 4779	UFC/g	Absence
Salmonella (in 25g)	NTC 4574	UFC/g	Absence

NUTRITIONAL DATA (Serving size 100 g)

Total Carbohydrate	g	100
Sugars	g	100
Total fat	g	0
Saturated fat	g	0
Trans fat	g	0
Cholesterol	mg	0
Protein	g	0
Dietary fiber	g	0
Sodium	mg	0
Calcium, Iron, Potassium	mg	0
Vitamin A	UI	0
Vitamin C	mg	0
Vitamin D	mcg	0

RECOMMENDATIONS FOR USE**USE AND INSTRUCTIONS**

Direct human consumption and / or in preparations. Not suitable for diabetics. Do not consume if violent packaging is detected.

Sugar Manuelita meets the requirement established by the American Pharmacopoeia for volatile impurities since the production process does not use any Class I and Class II solvents, according to the USP classification. It uses solvent class III (Ethyl alcohol 99.9%) in a proportion less than 0.03 ppm, but the crystallization process ensures a total removal of it.

COMMERCIAL PRESENTATION

Bag for 25, 50 kg y Big Bags 1000kg, 1000kg

PACKING

Regular polypropylene bags with liner, Packing lots are approved according to the sampling and analysis plan established and the supplier certifies that all the raw materials used in the manufacture, are suitable to be in direct contact with food.