



Initial date: 01/03/2018

Review :
05

Department: **QUALITY**

Code: **FPS 004**

Specification
Finished product

CRYSTAL SUGAR EXPORT (150i)

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1 Net weight
Crystal Sugar

2 Product

Raffia bags of 50 lbs
Raffia bags of 50 kg
Raffia bags of 25 kg
Paper bags of 25 kg
Paper Packages of 5 kg
Paper Packages of 2 kg
Paper Packages of 1 kg
Paper Packages of 500g
Plastic Packing of 5 kg
Plastic Packing of 2kg
Plastic Packing of 1 kg

3 Packing

- Paper packages of 500gr, grouped in bales with 10 plastic packages.
- Paper packages of 1kg, grouped in bales with 10 plastic packages.
- Paper packages of 2kg, grouped in bales with 10 plastic packages.
- Paper packages of 5kg, grouped in bales with 4 plastic packages.
- Plastic Packages of 1 kg, grouped in bales with 10 plastic packages.
- Plastic Packages of 2kg, grouped plastic in bales with 6 packs.
- Plastic packages of 5kg, grouped in bales with 6 plastic packs.
- Paper bags stitched of 25kg.
- Raffia Bags stitched with liner 25kg.
- Raffia Bags stitched with liner 50kg.
- Raffia Bags stitched with liner 50lbs.
- Big Bags of 1000kg.

Containing the packaging product name in each unit and date of manufacture, batch, and the machine number that was produced



4 Shelf Life

Product valid for 24 months when stored in dry and cool place, away from chemicals or strong odors, without abrupt temperature changes and air relative humidity of maximum 60%.

5 Characteristic

Sugar is natural sweetener of sucrose (C₁₂H₂₂O₁₁) with 99.8% of purity, shown in solid composed of small crystals. Obtained from sugarcane by extraction of sugarcane juice, the addition of chemicals to sugar will define what type will be produced and treatment of refining and crystallization.

6 Specifications

Sensory Characteristics	Method	Especificaction	Legislation
Appearance	Comparison with standard	White micro-crystalline solid, uniform, free of foreign materials.	Not Applicable
Flavor and odor	Comparison with standard	Characteristic, free of undesirable taste and odor.	Not Applicable

Physico- chemical and microbiological specifications	Method	Limits	
Polarization (° Z), min.	According to Supplier	>=99,7	IN 47/2018
ICUMSA Color (UI), max.	ICUMSA GS9/1/2/3 – 8 (2005)	150	
Ashes (%), max.	According to Supplier	<=0,08	
Magnetic Particles	CTC/5.2/ LA-MT1-004-09	5	
Black Points (N° / 100 g), max.	CTC/5.2/ LA-MT1-002-09	15	
Humidity (% m/m), max.	ICUMSA GS 2/1/3	0,08	

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Lead (mg/ Kg), max.	External Laboratory	0,10	IN 160/2022	
Arsenic (mg/ Kg), max.		0,10		
Copper (mg/ Kg), max.		1,00	Not Applicable	
Salmonella sp/ 25 Kg		Absent		
Coliforms at 45 °C UFC/ g		< 100		
Molds and Yeasts UFC/ g		< 10	IN 161/2022	
Sand		1.5 % acid insoluble sando or ash Maximum of 5 in the rate analyzed according to the recommendations of the methodologies	Absent/100g	RDC 623/2022
Dead Mites				
Macroscopic foreign matter				
Microscopic foreign matter				
Fragments of rodent hair				
Insect Fragment				
Turbiedad a 400nm Uma, max				
Sulfur Dioxide, ppm, max.		400	Not Applicable	
	10	Codex Alimentarius		
Granulometria % mín.	GS2/9-37(2007)	70	Not Applicable	

* The analyzes performed in an external laboratory are performed every six months.

7 Nutrition facts

Nutrition facts			
Serving size: 5g (1 teaspoon)			
	100g	5g	% VD
	400 kcal	84 kj = 20	1(%*)
Energy total	100 g	kcal	2%
Carbohydrate	100 g		0
Total Sugars	0	5 g	0
	0	0 g	0
Added sugars	0	0	0
Protein	0	0	0
Total Fat	0	0	0
Saturated Fats	0	0	0
Trans Fats	0	0	0
Dietary Fiber		0	
Sodium		0	
Does not contain significant amounts of proteins; total fat; saturated fats; trans fats; dietary fibers or sodium.			
* % Percent daily values are based on a 2.000 calorie diet or			

8400kJ. Your daily values may be higher or lower depending on your calorie needs. ** VD not established

8 **Storage**

Closedwarehouse, cool temperature, protected from the elements and powders. Packages, bags and bales should be stacked avoiding deformation and rupture on the shelves and pallets.

9 **Transport**

Cool temperature, protected from the elements. Avoid any possible contamination.

REVIEW		DESCRIPTION (S) CHANGE (S)
00	01/03/2018	Initial elaboration.
01	02/12/2020	Review of methods in Sensory and Physical-Chemical Specifications and insertion of the Microbiological parameters.



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02	02/27/2020	Update of the Specifications Table to include RDC 14, update of RDC 12 To IN 60 and inclusion of applicable legislation.
03	10/30/2020	Change Technical Responsible Added Sulfite in the specification
04	07/24/2022	Nutritional table changed to meet (IN75/2020 and RDC 429/2020
05	10/05/2022	Added turbidity and granulometry in the specification