



CONTINUOUS IMPROVEMENT MANAGEMENT SYSTEM

FT-GLE-FMP

TECHNICAL INFORMATION FOR SYRUP A

Version: 01

Update date: 19-abr.-22

Product: Molasses A

Process description: Liquid natural product, obtained from the purging or centrifuge of the type A dough of the sugar washing process. The most relevant equipment used are: mills, clarifiers, vacuum evaporators, centrifuges.

Available Presentations:

<input checked="" type="checkbox"/> National	<input checked="" type="checkbox"/> Export	In bulk.
Sampling Method:	NTC 587	Generic Name: Syrup A
Composition	Dissolved sugars primarily sucrose, glucos and fructose	Intended use: Alcohol production and yeast feed.
Estimated Lifespan:	1.5 months	Form of Consumption: <input type="checkbox"/> Direct <input checked="" type="checkbox"/> Industrial

SPECIFIC INFORMATION

PHYSICOCHEMICAL EVALUATION CRITERIA.	TEST METHODS	Unit	SPECIFICATION		REMARKS
			Minimal	Maximum	
Sedimentables Solids %	Gravimetric	%	-	2	
°Brix to 20 °C	Refractometric	° Brix	70	74	
Reducing Sugar	Volumetric	%	4	-	
Total Sugars	Volumetric	%	58	63	
pH	pH units	pH	5	8	
Sucrose	Polarimetric	%	51	56	
Conductivity Ash	Conductimetrics	%	4	5	
Dioxide Content	Volumetric	mg SO ₃ /L	-	200	

GENERAL CONDITIONS

It is recommended to store in dry places, protect against rain and controlled temperature. The product does not present any type of colorants, flavorings or flavorings.

DISTRIBUTION MODE

The distribution method is carried out through tanker trucks, clean, free of residues, odors or any other element that alters the product or its physical or biological presentation. The delivery of the items will be arranged in a suitable place proposed by the buyer.

LABELING REGULATORY AFFAIRS

Transporting vehicles must bear on the outside the legend: Transport of food.

Revised:

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Charge: Production manager

Reviewed and approved:

Name: Clarita Milena Gallego

Charge: Head of Quality Assurance