

Ingenio Carmelita		CONTINUOUS IMPROVEMENT MANAGEMENT SYSTEM		FT-GLE-AT2		
		RAW SUGAR DATA SHEET		Version: 06		
https://ingeniocarmelita.com/				Update date: 26-abr-22		
Norm: NTC 607		Product: RAW SUGAR				
Process Description: Natural solid crystallized product obtained from the cooking of sugarcane juice, consisting of loose crystals of sucrose, obtained by appropriate industrial processes. The most relevant equipment used are: mills, clarifiers, evaporators, bins, centrifuges, dryers and balers. This product is free of GLUTEN and GMO (Genetically Modified Organisms).		Presentaciones Disponibles: N - Stick Pack bag 5 g. N - Polypropylene bag 25kg N - Polypropylene bag 50kg E - Polypropylene Bag with Internal Polyethylene Bag 50 Lb. E - Polypropylene Bag with Internal Polyethylene Bag 25 kg. E - Polypropylene Bag with Internal Polyethylene Bag 50 kg. E - Polypropylene Bag with Internal Polyethylene Bag 1000 kg.				
<input type="checkbox"/> National	<input checked="" type="checkbox"/> Export	Sampling Method: NTC 1706	Main Ingredient: Sucrose			
Product composition: C ₁₂ H ₂₂ O ₁₁		Intended use: Natural sweetener, food preservative.				
Estimated Service Life: Months		Form of Consumption: <input checked="" type="checkbox"/> Direct <input type="checkbox"/> Industrial				
SPECIFIC INFORMATION						
EVALUATION CRITERIA Physicochemical		TEST METHODS	Unit	SPECIFICATION Minimal Maximum		Observations
Polarization at 20 °C		NTC 586 (ICUMSA GS2/3-1 (2011))	°Z	96,0	-	UI (International Unit).
Granulated Moisture at 420 nm, at the customer's discretion		NTC 572 (ICUMSA GS3/1/3-15:2005) NTC 5969 Método A (ICUMSA GS1/3-7:2002)	%	-	1,0	
Safety factor		NTC 607 (see paragraph 7.3)	-	-	0,30	
Conductimetric ash		NTC 570	14	-	0,70	
Sulphur Dioxide (SO ₂)		NTC 5970	mg/kg	-	<10	
REQUIREMENTS Microbiological		TEST METHODS Membrane filtration	Unit	SPECIFICATION Minimal Maximum		
Mesophilic aerobic bacteria count		NTC 3906	UFC/10g	0	600	CFU (Colony Forming Units)
Total Coliform Count		NTC 4306	UFC/10g	0	50	
Mold Count		NTC 3907	UFC/10g	0	15	
Yeast count		NTC 3907	UFC/10g	0	300	
Escherichia coli count		NTC 4306	UFC/10g	0	0	
REQUIREMENTS Pesticide Residues Resolution 2906 of 2007		TEST METHODS	Unit	SPECIFICATION Minimal Maximum		Observations
2,4-D		LMS2/GGA	mg/kg	-	0.05	*Dose at or close to the limit of determination.
Aldicarb		LMS2/GGA	mg/kg	-	0.1	
Azinfos-Metilo		LMS2/GGA	mg/kg	-	0.2	
Carbofuran		LMS2/GGA	mg/kg	-	0.1*	
Etoprofos		LMS2/GGA	mg/kg	-	0.02	
Glifosato		LMS2/GGA	mg/kg	-	2.0	
Propiconazol		LMS2/GGA	mg/kg	-	0.05	
Tebufenozida		LMS2/GGA	mg/kg	-	1.0	
REQUIREMENTS Heavy Metals and Contaminants In Food		TEST METHODS	Unit	SPECIFICATION Minimal Maximum		Observations
Arsenic (AS)		ICUMSA GS2/3-23 - ICUMSA GS2/3/9-25 - ICUMSA GS2-51	mg/kg	-	0.5	*FDA USDA Chapter 5 Section 555.425
Cobras (Cu)		ICUMSA GS2/3-29 - ICUMSA GS2-51	mg/kg	-	1	
Lead (Pb)		ICUMSA GS2/3-24 - ICUMSA GS 2/1/3 - 27 - ICUMSA GS2-51	mg/kg	-	0.5	
Metal Particles		GLE-P-ECM-I-PSI	mg/kg	-	10	
Non-Metallic Particles		GLE-P-ECM-I-PSI	mg/kg	-	50	
Metal Particles		GLE-P-ECM-I-PSI	mm	-	<7*	
Non-Metallic Particles		GLE-P-ECM-I-PSI	mm	-	<7*	
Acronitrilo		IN-GS-3.512V4 basado en NTC-ISO 6401	mg/kg	-	0.02	
Melamine		IN-GS-3.276 V3 2018-01-17	mg/kg	-	2.5	
Vinyl Chloride Monomer		IN-GS-3.512V4 basado en UNE-EN 13130-5	mg/kg	-	0.01	
GENERAL REQUIREMENTS		Acceptance	Rejection			
Smell		Characteristic	No Característico			
Taste		Characteristic	No Característico			
Aroma		Odor Free	Aroma Extraño			
GENERAL CONDITIONS						
The packaging must be of a suitable material that does not alter the characteristics of the product and preserve it during transport and storage. It is recommended to store in dry places, protect against rain and controlled temperature. The transport vehicle must be clean and dry, free of residues, strong odors and / or elements that alter its presentation. The product does not have any type of coloring, flavoring or flavoring.						
DISTRIBUTION AND DELIVERY METHODS						
The distribution method is carried out using vehicles designated as food transport, clean, free of residues, odors or any other element that alters the product or its presentation. The delivery of the articles will be arranged in a suitable place proposed by the buyer.						
LABELING REGULATORY AFFAIRS						
For national marketing, Resolution 5109 of 2005 (labeled), Resolution 810 of 2021 (nutritional table), NTC 612-1 and 612-2 (by product seals) must be taken into account. For international marketing, Codex Stan 4-1985, Rev. 1-1991 should be considered. 2005 "General standard for the labelling of pre-packaged foods" and specific regulations according to the country to which it is to be exported.						
Revised: Name : <u>Alexandra Agredo Martínéz</u> Charge: <u>Jefe de Elaboración</u>			Aprobó: Name : <u>Clarita Milena Gallego</u> Charge: <u>Jefe de Aseguramiento de Calidad</u>			