

Ingenio Carmelita		CONTINUOUS IMPROVEMENT MANAGEMENT SYSTEM				FT-GLE-FAC									
		WHITE SUGAR DATA SHEET				Version 19									
https://ingeniocarmelita.com/															
NTC 611-2020		Date updated: 21-sep-23													
Product: White Sugar		Health Notification: NSA-0008393-2020													
Process Description: A natural crystallized solid product obtained from the boiling of sugarcane juice, consisting of loose crystals of sucrose; obtained by appropriate industrial processes. The most relevant equipment used are: mills, clarifiers, evaporators, buckets, centrifuges, dryers and balers. This product is free of GLUTEN and GMO (Genetically Modified Organisms).															
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Instructions Usage: Sugar is used as a sweetener, food preservative. The product is aimed at the entire population. Administer with caution to people susceptible to the consumption of sugar, not suitable for diabetics, hypoglycaemic patients, hypersensitive to sucrose.		Product composition: Sucrose (minimum 99.4°Z)													
Use in the expected: Sugar should not be used for cosmetic use, it can be abrasive to the skin.		Estimated service life: 24 Months													
PHYSICO-CHEMICAL REQUIREMENTS		Unit	SPECIFICATION		TEST METHODS		REMARKS								
Polarization at 20°C		°Z	Minimal	Maximum	NTC 586: 2021 (ICUMSA GS2/3-1)		UI (International Unit).								
Conductivity ash		% m/m	-	0.15	NTC 570: 2022 (ICUMSA, GS 2/3/ 9-17)										
Granulated moisture		% m/m	-	0.07	NTC 572: 2022 (ICUMSA, GS3/1/3-15)										
Color at 420 nm		UI	-	400	NTC 5969: 2021 (ICUMSA, GS 2/3-9)										
Turbidity at 420 nm		UI	-	250	NTC 5969: 2021 (ICUMSA, GS 2/3-9)										
Sulfur dioxide (SO2)		mg/kg	-	10.0	NTC 5970: 2022 (ICUMSA, GS 2/1/7-33)										
Insoluble matter		mg/kg	-	50.0	NTC 6298: 2017 (ICUMSA, GS 2/3/9-19)										
MICROBIOLOGICAL REQUIREMENTS By the Plate Counting Technique NTC 611-2020		UNIT	n	c	SPECIFICATION		TEST METHODS	REMARKS							
Mesophilic aerobic bacteria count		UFC/g	5	3	20	60	NTC 3908: 2017 (ICUMSA GS2/3-43)	n = Number of samples to be examined. M = Maximum permissible index to identify the acceptable level of quality. m = Maximum permissible index to identify the level of good quality. c = Maximum number of permissible samples with results between m and M.							
Total Coliform Count			5	3	<10	10	NTC 6086: 2014								
Recuento de mohos			5	3	10	40	NTC 3954: 2017 (ICUMSA, GS2/3-47)								
Recuento de levaduras			5	3	10	40	NTC 3954: 2017 (ICUMSA, GS2/3-47)								
Recuento de escherichia coli			5	0	<10	-	NTC 6086: 2014								
PESTICIDE RESIDUE REQUIREMENTS Resolution 2906 of 2007		UNIT	SPECIFICATION		TEST METHODS		REMARKS								
2,4-D		mg/kg	Maximum	0.05	HYDR_01_A		Own procedures of accredited external laboratory								
Aldicarb			Maximum	0.1	LMS_01_B										
Azinfos-Metilo			Maximum	0.2	LMS_01_B										
Carbofuran			Maximum	0.1	LMS_01_B										
Ethopropho			Maximum	0.02	GMS_01_B										
Glyphosate			Maximum	2.0	GGA_01_B										
Propiconazole			Maximum	0.05	LMS_01_B										
Tebufenozide			Maximum	1.0	LMS_01_B										
HEAVY METALS AND CONTAMINANTS REQUIREMENTS		UNIT	SPECIFICATION		TEST METHODS		REMARKS								
Arsenic (AS)		mg/kg	Maximum	0.5	SM 3120 A,B Ed 23. Modified		Specifications of heavy metals according to NTC 611:2020 and other contaminants according to Resolution 3709 of 2015								
Copper (Cu)			Maximum	1.0	AOAC 984.27 Ed 21 de 2019										
Lead (Pb)			Maximum	0.5	SM 3120 A,B Ed 23. Modified										
Acrylonitrile			Maximum	0.02	IN-GS-3.512V4 based on NTC-ISO 6401										
Melamine			Maximum	2.5	IN-GS-3.276 V3 2018-01-17										
Vinyl Chloride Monomer			Maximum	0.01	IN-GS-3.512V4 basado en UNE-EN 13130-5										
SENSORY ANALYSIS		UNIT	Specifications		TEST METHOD		REMARKS								
Appearance		Not applicable	Uniform grain in color		NTC 6341: 2019		Foreign matter refers to any material that is not characteristic of the sugar production process, such as metal particles and insect There are other particles that can be found, composed by the same nature as sugar, such as white, black and others (light brown or beige) to which a limit expressed in unit/kg has been defined.								
Taste			Signature Sweet												
Smell			Free of strange odors												
Foreign Matter (visual)			Absence												
Particles (visual)		White	20												
		Black (>1,5 mm)	7												
		Other	20												
STORAGE CONDITIONS															
For preservation, store in a covered, cool, dry place. Avoid contact with other products that may affect its organoleptic properties. The transport vehicle must be clean and dry, free of residues, strong odours and/or elements that alter its presentation. The product does not contain any type of coloring, flavoring or flavoring.															
ALLERGENS INFORMATION															
Our process is permanently monitored, ensuring that our sugars do not contain levels higher than 10 mg/kg of sulfur dioxide (SO2), which is the maximum limit allowed, according to NTC 611-2020.															
DISTRIBUTION & 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 items will be arranged at a suitable place proposed by the buyer. The types of vehicles used are dumps, bodies, vans, double trucks, tankers. The contracting of these vehicles can be carried out under the responsibility of the customer or directly carried out by the mill.															
LABELING REGULATORY AFFAIRS															
For national marketing, Resolution 5109 of 2005 (labeling), Resolution 810 of 2021 (nutritional table), NTC 512-1, 512-2 and NTC 611-2020 (for product quality seals) must be taken into account. For international marketing, Codex Stan 4-1985, Rev. 1-1991: 2005 should be considered. General standard for the labelling of pre-packaged foods and specific regulations depending on the country to which they are to be exported. No repacking. The quality and safety of this product is not guaranteed in the event that its name, brands and/or packaging change.															
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position: Head of Elaboration				position: Head of Quality Assurance											