

		CONTINUOUS IMPROVEMENT MANAGEMENT SYSTEM				FT-GLE-ABE	
		WHITE SUGAR DATA SHEET				Versión 23	
<a href="https://ingeniocarmelita.com/">https://ingeniocarmelita.com/</a>							
<b>NTC 2085: 2020</b>		<b>Date updated:</b> 18-jul-25					
<b>Product:</b> Special Unrefined White Sugar		<b>Health Notification:</b> NSA-0012557-2022					
<b>Process Description:</b>		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).					
<b>Packaging</b>		<b>Packaging</b>				<b>Packaging</b>	
<input checked="" type="checkbox"/> <b>National (N)</b>		<input checked="" type="checkbox"/> <b>Export (E)</b>				Inside the vehicle	
<b>Instructions Usage:</b>		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.				<b>Product composition:</b>	
<b>Use in the expected:</b>		Sugar should not be used for cosmetic use, it can be abrasive to the skin				<b>Estimated service life:</b> 24 Months	
<b>PHYSICO-CHEMICAL REQUIREMENTS</b>		<b>Unit</b>		<b>SPECIFICATION</b>		<b>TEST METHODS</b>	
				<b>Minimal</b> <b>Maximum</b>			
Polarization at 20°C		°Z		99.60    -		NTC 586: 2021 (ICUMSA GS2/3-1)	
Conductivity ash		% m/m		-    0.10		NTC 570: 2022 (ICUMSA, GS 2/3/ 9-17)	
Granulated moisture		% m/m		-    0.06		NTC 572: 2022 (ICUMSA, GS3/1/3-15)	
Color at 420 nm		UI		-    150 - Type A -    180 - Type B		NTC 5969: 2021 (ICUMSA, GS 2/3-9)	
Turbidity at 420 nm		UI		-    80		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		-    20		NTC 6298: 2017 (ICUMSA, GS 2/3/9-19)	
<b>MICROBIOLOGICAL REQUIREMENTS</b> By the Plate Counting Technique NTC 611-2020		<b>UNIT</b>		<b>SPECIFICATION</b>		<b>TEST METHODS</b>	
				<b>m</b> <b>M</b>			
Mesophilic aerobic bacteria count		UFC/g		5    3    20    60		NTC 3908: 2017 (ICUMSA GS2/3-43)	
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	
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.							
<b>PESTICIDE RESIDUE REQUIREMENTS</b> Resolution 2906 of 2007		<b>UNIT</b>		<b>SPECIFICATION</b>		<b>TEST METHODS</b>	
2,4-D		mg/kg		Maximum    0.05		HYDR_01_A	
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	
<b>HEAVY METALS AND CONTAMINANTS REQUIREMENTS</b>		<b>UNIT</b>		<b>SPECIFICATION</b>		<b>TEST METHODS</b>	
Arsenic (AS)		mg/kg		Maximum    0.5		SM 3120 A,B Ed 23. Modified	
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	
<b>SENSORY ANALYSIS</b>		<b>UNIT</b>		<b>Specifications</b>		<b>TEST METHOD</b>	
Appearance		Not applicable		Uniform grain in color		NTC 6341: 2019	
Taste				Signature Sweet			
Smell				Free of strange odors			
Foreign Matter (visual)				Absence			
Particles (visual)		Unit/kg		20		<7mm FDA USDA Chapter 5 Section 555.425	
				7			
				20			
<b>STORAGE CONDITIONS</b>							
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.							
<b>ALLERGENS INFORMATION</b>							
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 2085-2020.							
<b>DISTRIBUTION &amp; DELIVERY METHODS</b>							
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.							
<b>LABELING REGULATORY AFFAIRS</b>							
For national marketing, Resolution 5109 of 2005 (labeling), Resolution 810 of 2021 (nutritional table), NTC 512-1, 512-2 and NTC 2085-2020 (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.							
Name : Miguel Angel Ruiz Osorio				Name : Carlos Humberto Merchán Bolaños			
position: Head of Elaboration				position: Head of Quality Assurance			