

**CONTINUOUS IMPROVEMENT MANAGEMENT SYSTEM**

FT-GLE-FMF

**FINAL HONEY DATA SHEET**

Version 08

Date updated: 19-jun.-25

Product: **Final Honey**

Process Description: End by-product of the sugarcane sucrose crystallization process. The most relevant equipment used are: mills, clarifiers, vacuum evaporators, centrifuges, dryers and balers.

**Packaging/Packaging**

<input checked="" type="checkbox"/> <b>National</b>	<input checked="" type="checkbox"/> <b>Export</b>	In bulk.	
<b>Directions for use:</b>	Yeast feed and animal feed		<b>Product composition:</b> Dissolved sugars primarily sucrose, fructose, and glucose
<b>How to Consume:</b>	<input type="checkbox"/> Direct	<b>Estimated Service Life:</b>	6 months
	<input checked="" type="checkbox"/> Industrial		

**SPECIFIC INFORMATION**

PHYSICOCHEMICAL REQUIREMENTS	TEST METHODS	UNIT	SPECIFICATION	
			Minimal	Maximum
°Brix at 20 °C	Refractometric	%	85.0	-

**STORAGE CONDITIONS**

It is recommended to store it in dry places, either in tanks or containers at room temperature, protect against rain and with adequate ventilation that allows the escape of gases in case of decomposition of the honeys. The product does not contain any type of coloring, flavoring or flavoring.

**ALLERGENS INFORMATION**

Not applicable. Due to its intended use it is yeast feed and animal feed products.

**DISTRIBUTION & DELIVERY METHODS**

The distribution method is carried out through clean tanker trucks, flexitanks, Isotanks (IBC), 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 at a suitable place proposed by the buyer.

**LABELING REGULATORY AFFAIRS**

Transport vehicles must bear the legend "Transport of food" on the outside.

NTC 587 Food and Beverage Industries, Cane Molasses

Revised:

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