

INGENIO CARMELITA		CONTINUOUS IMPROVEMENT MANAGEMENT SYSTEM				FT-GLE-FAC			
		RAW SUGAR DATA SHEET				Version 22			
https://ingeniocarmelita.com/									
Norm: NTC 607-2020		Date updated: 19-jun-25							
Product: Raw Sugar		Health Notification: NSA-0012555-2022							
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).									
<input checked="" type="checkbox"/> National (N)		<input checked="" type="checkbox"/> Export (E)		Packaging In bulk N - Stick Pack bag 5 g. N - Polypropylene Sack 25 kg N - Polypropylene Sack 50 kg E - Polypropylene Bag with Polyethylene Inner Bag 25 kg. E - Polypropylene Bag with Polyethylene Inner Bag 50 kg. E - Polypropylene Big Bag with Polyethylene Inner Bag 1000 kg.		Packaging Inside the vehicle			
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 96 %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							
PHYSICOCHEMICAL REQUIREMENTS		UNIT		SPECIFICATION		TEST METHODS		REMARKS	
Polarization at 20°C		°Z		96 99.45		NTC 586: 2021 (ICUMSA, GS1/2/3-2)			
Conductivity ash		% m/m		- 0.70		NTC 570: 2022 (ICUMSA, GS1/3/4/7/8-13)			
Color at 420 nm		UI		400 -		NTC 5969: 2021 (ICUMSA, GS1/3-7)		UI (International Unit).	
Factor of Safety		Not applicable		- 0.30		NTC 607: 2020			
Granulated moisture		% m/m		- 1.0		NTC 572: 2022 (ICUMSA, GS3/1/3-15)			
Sulfur Dioxide (SO2)		mg/kg		- 10		NTC 5970: 2011 (ICUMSA GS2/1/7-33)			
		UNIT		SPECIFICATION		TEST METHODS		REMARKS	
Mesophilic aerobic bacteria count				n c		m M			
Total Coliform Count		UFC/g		5 3		20 60		NTC 3908: 2017 (ICUMSA GS2/3-43)	
Mold Count				5 3		<10 10		NTC 6086: 2014	
Yeast Count				5 3		10 40		NTC 3954: 2017 (ICUMSA, GS2/3-47)	
Escherichia coli count				5 0		<10 -		NTC 3954: 2017 (ICUMSA, GS2/3-47)	
				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.									
PESTICIDE RESIDUE REQUIREMENTS		UNIT		SPECIFICATION		TEST METHODS		REMARKS	
Resolution 2906 of 2007									
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		Own procedures of accredited external laboratory	
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			
Copper (Cu)				Maximum 1.0		AOAC 984.27 Ed 21 de 2019			
Lead (Pb)				Maximum 0,5		Standard Methods 3120 A,B Ed 23. Modified		Specifications of heavy metals according to NTC 607:2020 and other contaminants according to Resolution 3709 of 2015	
Acrylonitrile				Maximum 0.02		IN-GS-3.512V4 basado en 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					
Taste				Cacteristic Sweet					
Smell				Free of strange odors					
Foreign Matter (visual)				Absence					
Particles (visual)		Unit/kg		White 20		NTC 6341: 2019		Foreign matter corresponds to any material not characteristic of the sugar production process, such as metal particles and insect parts. There are other particles that can be found, composed of the same nature as sugar, such as white, black and others (light brown or beige) for which a limit has been defined expressed in units/kg.	
				Black (> 1.5 mm) 7					
				Other 20				<7mm FDA USDA Chapter 5 Section 555.425	
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 607-2020.									
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 607 of 2021 (nutritional table), NTC 512-1, 512-2 and NTC 607-2020 (for product quality 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 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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