

Ingenio Carmelita		CONTINUOUS IMPROVEMENT MANAGEMENT SYSTEM			FT-GL-AT1								
https://ingeniocarmelita.com/		TURBINADO SUGAR DATA SHEET			Version 10								
				Date updated: 19-jun-25									
Norm: NTC 607-2020		Product: Turbinado Sugar											
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).													
Packaging		Packaging											
National (N)		Export (E)		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)									
Usage 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 96		Maximum -		NTC 586 (ICUMSA GS2/3-1)					
Moisture Granules		%		-		1.0		NTC 572 (ICUMSA GS3/1/3-15:2022)					
Color at 420 nm, at the customer's discretion		UI		1500		-		NTC 5969 Method A (ICUMSA GS1/3-7:2002)					
Factor of Safety		Not applicable		-		0.30		NTC 607: 2020					
Conductivity ash		% m/m		-		0.70		NTC 570: 2022 (ICUMSA, GS 1/3/4/7/8-13)					
Sulfur Dioxide (SO2)		mg/kg		-		10		NTC 5970: 2011 (ICUMSA GS2/1/7-33)					
MICROBIOLOGICAL REQUIREMENTS		UNIT		n		c		SPECIFICATION		TEST METHODS		REMARKS	
By the Plate Counting Technique NTC 607-2020								m		M			
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	
Mold Count				5		3		10		40		NTC 3954: 2017 (ICUMSA, GS2/3-47)	
Yeast Count				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.													
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					
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		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 based on UNE-EN 13130-5					
SENSORY ANALYSIS		UNIT		SPECIFICATION		TEST METHOD		REMARKS					
Appearance		Not applicable		Uniform grain in color				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.					
Taste				Signature Sweet									
Smell				Free of strange odors									
Foreign Matter (visual)				Absence									
Particles (visual)		Unit/kg		White		20		NTC 6341: 2019					
				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 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 810 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: 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 repackaging. 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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