

ORGANIC GRANULATED SUGAR TYPE GOLDEN

- PANELA, PILONCILLO, RAPADURA, PAPELÓN -

Golden sweet grain is a product obtained by the evaporation and concentration of sugarcane juice. This artisan natural sugar comes unbleached and unrefined, drawn directly from sugarcane juices. Thus, all the nutritional elements of the plant, such as minerals, amino acids, and vitamins, remain in the sweet grain heightening its nutritional value.

Our organic sugar processing is free of any chemical additives typical of refined sugar making, not exposed to sulfation, decoloration, or filtration.

We can guarantee this artisan organic product has the highest production standards from the field to the table.

SPECIFICATIONS

SENSORY

| | |
|-------------------|---|
| Appearance | Fine-grained, pale golden-brown |
| Aroma | Characteristic sweet smell of sugar cane |
| Taste | Characteristic sweet taste, free of odd taste |
| Color | 8.000-11.000 U.I. (GOLDEN 01-03) |



PHYSICAL-CHEMICAL

| | |
|---------------------|--------------------|
| Sucrose | 80-88% |
| Humidity | ≤ 1 % |
| Granulometry | < 12% sieve 0.6 mm |

MICROBIOLOGICAL

| | |
|----------------------|--------------------------------|
| E. coli count | Lower 10 CFU/g |
| Yeast / Mold | Lower 10X10 ² CFU/g |
| Total Aerobic | Lower 10X10 ³ CFU/g |

CERTIFICATIONS



EU
ORGANIC



JAS
ORGANIC



USDA
ORGANIC



CANADA
BIOLOGIQUE



NATURLAND
CERTIFIED



HAND IN HAND
CERTIFIED



FAIRTRADE
CERTIFIED



FAIR FOR LIFE
CERTIFIED



SMETA
CERTIFIED



KOSHER
CERTIFIED



ESENTIAL
COSTA RICA

NUTRITION FACTS

Serving size 30g (2 tbs)

Serving per pack

Calories **114**

30% daily value*

| | | |
|------------------------------|---------|-------|
| Total fat (g) | 0 | 0% |
| Saturated fat | 0 g | 0% |
| Trans fat | 0 g | 0% |
| Cholesterol | 0 mg | 0% |
| Sodium | 1.8 mg | 0% |
| Carbohydrates | 28.5 g | 10.5% |
| Dietary Fiber | 0 g | 0% |
| Total Sugars | | 57% |
| Incl. ___g Added Sugars ___% | | |
| Protein | 0.3 g | |
| Vitamin D | 0 mg | 0% |
| *Calcium (Ca) | 32.7 mg | 2.4% |
| *Iron (Fe) | 0.9 mg | 5.1% |
| Potassium | 113 mg | 2.4% |
| Magnesium | -- | -- |
| Copper | -- | -- |
| Zinc | -- | -- |

* The % Daily Value (DV) tells you how much nutrients a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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COMPOSITION

100% organic sweet granules from sugar cane juice, without additives.
ALSO AVAILABLE AS CONVENTIONAL PRODUCE (NON-ORGANIC).

RECOMMENDED USE

Organic sugar is a product for direct consumption and industrial use. It can be used as a sweetener or as an ingredient in manufacturing beverages, pastries, sweets, and chocolates, among others. This product is suitable for everyone except those with medical limitations.

TRACEABILITY

All packages have a printed lot number traceable to our records.

PACKAGING

- Printed polyethylene bags with net weights: 400g in corrugated cardboard
- Unprinted polyethylene bags of 25 kg in synthetic fiber.
- Food grade bags compliance with FDA regulation CRF1777.1520(C) 2.1/2.2 AND/OR FDA CFR 21-177 for direct contact with food.
- Other presentations that the client requests.

STORAGE

- Store at room temperature with low humidity (15-30 C / HR: 65-85%).
- Store in a covered container after opening.

SHELF LIFE

- 12 months minimum, under specified storage conditions.
- Shelf life extension under microbiological analysis provided by the client.

TRANSPORT

- Room temperature and low humidity (15-30 C / HR: 65-85%).
- Vehicles and containers must meet GMP food requirements.

OTHER SPECIFICATIONS

- This product meets the “non-risky” classification, therefore it does not require MSDS.
- Complies with the laws of heavy metals, pesticide residues, and acrylamide.
- Product free of allergens.

REGULATIONS

- This product is a food or ingredient called Sweet Granulated according to RTCR 396: 2006 Cover Sweet and Sweet Grainy ; Sugar or no spin Code 163 according to the Organization for Agriculture and Food (FAO/WHO).
- Produced under GMP RTCA 67.01.33.06 Complying with the HACCP Plan by FSSC22000. Microbiological controls according to RTCA 67.04.50.08 and monitoring of pollutants according to Codex Stan 193-1995 and 1881-2006 CE.
- Labelling in compliance with General Law 26012, and RTCA 67.01.07.10, 67.01.60.10 and Nutrition Labelling RTCA. RTCA Product Number 67.01.01.11.06 .

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