

# ORGANIC GRANULATED SUGAR TYPE: SOFT

### Technical Specifications Sheet / Product Version: 01 • 07 • 2021

The ORGANIC SOFT sweet grain is the product obtained by the evaporation and concentration of sugar cane juice. It is a type of sugar considered the purest, natural and artisan, unbleached and unrefined, drawn directly from the juice extracted from the sugar cane, that only has had water evaporated; all the vital elements of the plant are in the sweet grain, so it has a higher nutritional value.

The ORGANIC SOFT in its preparation is free of any kind of chemical additives typical of making refined sugar, as the ORGANIC SOFT is not subjected to processes such as sulfation, decoloration and filtration, (compared to white or refined sugar). This is why the ORGANIC SOFT, does not lose the molasses that contain all nutrients in the sugar cane juice, as minerals, aminoacids and vitamins.

# Composition

100% sweet granules obtained from sugar cane juice, organic, without additives.

#### Recommended use

The ORGANIC SOFT granulate is a product for direct consumption and for industrial use. It can be used as a sweetener or as an ingredient in the manufacture of beverages, pastries, sweets, chocolates, among others. This product is aimed for all people, except for those who for medical reasons should not consume it.

#### Nutritional value

It is an energy food source of calcium, magnesium, iron and potassium.

# Nutrition Facts Portion size 30g (2 tbs)

Energy (KJ) 491 kJ		Kcal VRN
Total fat (g)	0	0%
Saturated fat (g)	0	0%
Cholesterol (g)	0	0%
Sodium (mg)	0	0%
Potasium (mg)	94	3%
Carbohydrates (g)	29	10%
Fiber (g)	0	0%
Total sugars (g)	29	0%
Other Carbs (g)	0	0%
Total protein (g)	0	0%
Vitamin A	1 mg	0%
Vitamin C	2 mg	4%
Vitamin D	2 mg	18%
Calcium	35 mg	3%
Iron	1 mg	3%
Magnesium	10 mg	2%

\*Daily requirement based on a die of 8378 ki (2000 kcal) according to the FDA

# **Specifications**

	Sensory Specifications
Appearance Aroma Taste Color Texture	Grainy appearance golden - brown Characteristic sweet smell of sugar cane Characteristically sweet taste, free of odd taste 9.000-12.000 U.I. (SOFT 01-03) Free of lumps
7 // 11	Physical and Chemical Specifications
Sucrose Humidity Granulometry	80-94% 2-4% < 40% sieve 1.4mm
17.77	Microbiological Specifications
E. Coli Count Yeast and mold Total Aerobic	<10 UFC/g Low to 10X10 <sup>2</sup> CFU/g Low to 10X10 <sup>3</sup> CFU/g

#### Certifications

For Kosher and Organic products, the respective certificates are extended.

Fair Trade.

Lot Analysis Certificate

Traceability

All packaging will be bearing the lot number, which is traceable to our records.

# **Packing**

- · Printed polyethylene bags with net weight: 450g, 900g and 2000 g, in corrugated cardboard boxes
- · Unprinted polyethylene bags 25 kg in synthetic fiber bag.
- · Other presentations that the client requests.
- · Food grade bags compliance with GMP.

# Storage

Store at room temperature with low humidity. Store in a covered container after opening.

# Shelf life

12 months minimum kept under specified storage conditions.

# Transport

Room temperature, low humidity. Vehicles and containers must meet GMP food practices.

#### Natural

No preservatives or other additives, nor has it been irradiated. It does not contain genetically modified material.

#### **MSDS**

It is a food entering the classification "not risky", therefore does not require MSDS.

#### No contaminants

It is monitored that the product complies with the laws of heavy metals, pesticide residues and acrylamide.

#### Allergens

This product does not contain any allergen.

#### Regulations

This product is a food or ingredient called Sweet granulated according 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 Codex. 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 the provisions of 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.

#### Common names

Natural sugar or brown sugar internationally

Pinolcillo Nicaragua

Rapadura Canary Islands, Panama and Brazil Raspaduras Peru, Chile, Argentina and Panama

Papelón Venezuela Empanizao Bolivia Panela granulada Colombia