



TECHNICAL DATA SHEET ORGANIC SUGAR



Código: FT-PLAA- 0209

Tipo de Documento: Ficha Técnica

Versión: 005

1. DETALLE DEL PRODUCTO

TECHNICAL DATA SHEET FOR ORGANIC SUGAR				
LEGAL NAME PRODUCT				
Organic Sugar				
NATURE OF PRODUCT				
Cane sugar extracted through a milling process, juice purification and crystallization.				
COMPOSITION				
Sucrose 99.50% Minimum				
GENERAL DESCRIPTION OF PROCESS				
The juice obtained from the sugarcane milling is clarified, evaporated at 65 Brix and crystallized by seed. The crystals obtained in the centrifuges make up the raw sugar, and preserve a molasses film that surrounds each crystal.				
DATA AND TECHNICAL FEATURES				
ORGANOLEPTIC CHARACTERISTICS				
Characteristics	Measurement Method	Unit	Specification	
Appearance	PR-PPAL-0095	N.A.	Granulated crystals	
Flavor	PR-PPAL-0095	N.A.	Sweet Characteristic	
Odor	PR-PPAL-0095	N.A.	Characteristic	
PHYSICO-CHEMICAL CHARACTERISTICS				
Characteristics	Measurement Method	Unit	Specification	
			Minimum	Maximum
Polarization to 20°C	NTC 586 -ICUMSA GS2/3-1	°Z	99,5	99,8
Color	NTC 5969 -ICUMSA GS1/3-7	UI	80	450
Moisture	NTC 572 -ICUMSAGS2/1/3/9-15	%	-	0,10
Ashes	NTC 570 -ICUMSAGS2/3/9-17	%	-	0,250
Insoluble Solids (Sediments)	ICUMSAGG2/3/9-19	mg/kg	-	200
Black Points	PR-PPAL-0095	n°/100g	-	12
Ferrous Metallic Particles	PR-PPAL-0095	mg/kg	-	2
Sulfur Dioxide	NTC 5970 - ICUMSA GS2/1/7/9-33	mg/kg	-	10
Lead	Atomic absorption	mg/kg	-	0.5
Copper	AtomicAbsorption	mg/kg	-	1.0
Arsenic	AtomicAbsorption	mg/kg	-	0.5
MICROBIOLOGICAL CHARACTERISTICS				
Mesophyle Bacteria	NTC 3908	UFC/g	-	<200
Mold	ICUMSA GS2/3-47 NTC 3954	UFC/g	-	<100
Yeasts	ICUMSA GS2/3-47 NTC 3954	UFC/g	-	<100
Total Coliforms	NTC 6086	UFC/g	-	<10
E. coli	NTC 6086	Absence/presence	Absence	



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RCS de Caen : 822 624 805 TVA intracommunautaire : FR 39 822 624 805

N° de SIRET : 822 624 805 00039 Code APE : 4690Z

En gros, c'est mieux

GROSSISTE ALIMENTAIRE - MATIERES PREMIERES - EMBALLAGES



NUTRITIONAL DATA – Serving size: 10 g		
Total Calories	g	40
Total Carbohydrates	g	10
Sugars	g	10
Total fat	mg	0
Sodium	mg	0
Protein	mg	0
RECOMMENDATIONS FOR USE		
USE AND INSTRUCTIONS		
Direct human consumption and / or preparations. Not suitable for diabetics. Do not use if packaging is detected violated.		
COMMERCIAL PRESENTATION		
5g,500g,454g,850g,1kg,2kg,2.5kg,5kg,12.5kg,22.7kg,25kg,50kg,1000kg		
PACKING		
Laminated paper, laminated polypropylene and high density polypropylene bags, 100% printed, in biodegradable bag packaging.		
STORAGE CONDITIONS		
Store in a dry place, isolated from moisture and materials that can transfer taste and smell, avoid leaving the product exposed to the environment after opening.		
SHELF LIFE		
Shelf life: 22 months at 25 ° C and relative humidity of 65%.		
LOT DESCRIPTION		
<p>The batch coding corresponds to the production date with six digits: day, month, year and two digits for each one respectively. In 25 kg and 50 kg bags this information is printed on the bag followed by the production date, expiration date and number consecutive of the bag. For 1000 kg bags this information is in the bag pocket.</p> <p>For products under 25 Kg the information is on the back of the packaging.</p> <p>Produced by: Ingenio Manuelita S.A. km 7 via Palmira - El Cerrito. Valle del Cauca - Colombia.</p> <p>Health Registry: NSA-0006482-2019</p>		
LABELLING RELATED TO FOOD SAFETY		
Food product store in a dry place, isolated from sources of moisture and substances that can transfer smell and taste.		
VEHICLES FOR TRANSPORT		
Vehicles for transport of the product, must be empty, clean, odor-free, have full tent, no fat, moisture, insects and pests in general.		
DISTRIBUTION METHOD		
The product is delivered directly to the customer and distribution centers. The distribution centers also delivers to the customer.		
ALLERGEN AND GMO INFORMATION		
Manuelita does not use any allergenic component in the production process. Manuelita Sugar is not GMO		

LEGISLATION		
5109 Resolution Labeling requirements, 333 Resolución Nutritional Labeling, Resolution, 4506 pollutant levels for food, 2906 Resolution requirements for pesticide residues.		
ELABORADO POR:	REVISADO POR:	APROBADO POR:
Holmes Andres Tigeros Analista de Insumos y Calidad	Roosembert Polanco Banderas Jefe Laboratorio Dual	Andrea Amador Gerente Comercial 2021- 02- 13



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