

	Technical Specification Organic Sugar HP	Review 0
		Validity 2024
ETQA01		

- Product : Organic Sugar
- Composition : 100 % sugar
- Description : Nutritional grade for the human consumption produced of organic cultures of the sugar cane. It does not come from genetically modified material.
- Certification : The organic origin has been certified by the OIA, Organización Internacional Agropecuaria, program IFOAM, OIA NOP, JAS, NOP – CANADA. BIO-SUISSE (upon request). Doalnara (upon request). NATURLAND (upon request). KOSHER. HALAL
- Physicochemical properties
 - Color (ICUMSA) : max. 550 unites
 - Polarization (%) : min. 99,5
 - Ash (by conductivity)(%) : max. 0,3
 - Moisture (%) : máx. 0,1
 - Average Size : 0.55 to 0.90 mm
 - Cv : 20 to 35 %
 - Sulfites : it doesn't contain
- Organoleptical properties : Sweet flavor, characteristic of the sugar cane. Scent neutral, characteristic of the sugar cane.
- Fisical contaminant:
 - Black Specks : máx 12 unites / 1500 g sugar
 - Foreing Matters : Free
- Chemical contaminant:
 - Arsenic (as As) : < 1 mg/kg
 - Lead (as Pb) : < 0,5 mg/kg
 - Copper (as Cu) : < 2 mg/kg
- Microbiological analysis:

PARAMETER	UNIT	LIMIT
Aerobic mesophiles	UFC/10g	<1000
Yeast	UFC/10g	<100
Fungi	UFC/10g	<100
Coliforms	-	Absent in 10 g
E. coli	-	Absent in 25 g
Salmonella sp.	-	Absent in 25 g

Prepared :	Revised:	Approved :
Tco. Paulo Naranjo	Tco. Paulo Naranjo	Ing. Eduardo Lukasiewicz

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- Logistic Data

- Type of packaging : Kraft paper bags and polypropylene
- Shelf life : Four years
- Weight : 25kg , 50Lb and 1000 kg .
- Lot Code L ddmmyy HH:MM : **25kg - 50Lb**
dd: day production
mm: month production
yy: year of production
HH: hour production
MM: minutes of hour production
For Bags 50LB upon request Lot indicated
L mmddyy HH:MM
1000 kg
dd: day production
mm: month production
yy: year of production
- Storage conditions : It should be keep in a closed and dry place.
Do not place directly on the floor, avoiding contact with water and keep it away air currents.
Store in environments preferably below the relative humidity 60%
Store in a cool, dry environment.

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