
		<h1 style="text-align: center;">RAW CANE SUGAR TECHNICAL SHEET</h1>			ID	PC-SCMR-02-3
					Origin:	Coomersa
					Expiration date	15/11/2023
					Batch M.R.	75,00
Tradename			Commercial presentation			
Powdered non centrifugal sugar cane			Dehydrated and powdered sugar cane juice			
Description						
Food product obtained from the extraction of cane juice, clarified with vegetable extracts, evaporated and concentrated until it reaches the desired point, then it is cooled, pulverized and packed, it is rich in minerals, particularly potassium, calcium, sodium, phosphorus, also vitamins A and c, the product does not present any type of coloring, flavoring or flavoring.						
Principal ingredient			Secondary ingredients			
Cane Juice.			Cadillo (Triumfetta Láppulal), Balso (Heliocarpus americanus l.), Calcium hydroxide, olive oil.			
Shelf life		Storage considerations and recommendations				
20 months		Store in closed packaging and away from heat sources, at an approximate temperature of 25°C, maximum %RH of 65, in stacks with a maximum stack of 100 bags.				
Imagen		Recommended portion		Foresight		
		Approximately 85 g per person.		Discretion is recommended for people prone to Diabetes		
		Packing				
		Presentation 25 Kg: Stitched polypropylene outer bag and labeled, with internal high-density polyethylene liner, 60 cm wide x 95 cm high.				
		Conservation methods				
					The packaging must be of a suitable material that does not alter the characteristics of the product and preserve it during transport and storage. It is recommended to store in dry places, protect against rain and controlled temperature	
Quality parameters	Physicochemical			Contaminants		
	Parameters	Value	Method	Parameters	Value	Method
	°Brix	96,0	AOAC 970.59	Rodent droppings	Lack	AACC 28-50
	Polarization	86	ICUMSA Método GS 1/2/3/9-1	Dyes	Lack	NTC 1311
	pH	6,6	ICUMSA Método GS 1/2/3/4/7/8/9-23	Insect traces	Lack	AACC 28-51 A
	Reducing sugars (%)	5,3	AOAC 923.09	Hairs	Lack	AACC 28-41 B
	Moisture (%)	1,9	AOAC 925.45	Acilamidas	330	HPLC + EM
	Ash (%)	1	AOAC 900.02	Lead, Pb (mg/Kg)	0,072	AOAC 999.11
	Protein (%) (N x 6,25)	0,2	AOAC 981.10	Arsenic, As (mg/Kg)	0,005	AOAC 986.15
	Granulometry (%)	25,4	NTC 2326	SO2	0	AOAC 990.28
	Sensory			Microbiological		
	Parameters	Value	Method	Parameters	Value	Method
	Colour	Caramel	--	Molds and yeasts (UFC/g)	50	NTC 3954
	Smell	Sweet	--	Aflatoxin (µg/kg)	0	NTC 1232
	Taste	Sweet	--	Mesophilic count (UFC/g)	250	NTC 3908
Texture	Semi-doughy	--	Total coliforms (UFC/g)	20	NTC 3953	
Información comercial						
<p>This product is made by a group of small producers in the plants: Ainpas, Aipan, Asoprolab and Coomersa in the department of Caldas, Colombia, distributed with sanitary registration NSA-003050-2017, accredited as an organic product according to Certimex: CMX-836-2022-35</p> <p>For more information, send to the email Calidad@moliendareal.com</p>						