	ESPECIFICAÇÃO TÉCNICA DO PRODUTO – TRADUÇÕES (TECHNICAL PRODUCT SPECIFICATION)	ETPT Nº: 001	Revision: 14	Page: 1 de 4
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Product:	CRYSTAL SUGAR			

1. OBJECTIVE

Define the chemical and physical-chemical characteristics of the sugars produced by Grupo Santa Isabel.

2. APPLICATION

Apply to the internal control of all White Crystal Sugar and VHP produced by Grupo Santa Isabel.

3. DESCRIPTION

3.1. Composition

Sugarcane sucrose – **99.7% min.**

Water – **0.07% max.**

AR (Fructose + Glucose) – **0.02% max.**

Insoluble Solids – **0.21% max.**

3.2. Definition

As defined in Resolução RDC nº 723 de 01/07/2022 – Requisitos sanitários do açúcar.

Crystal Sugar Type I, II, III and IV: Sugar in crystalline form, with color controlled within the specified range, produced directly at the mill, without refining, originating from ready-to-eat sugar cane.

Class: White Crystal.

Type: Crystal.

Type V Raw Sugar - (VHP): Raw sugar, well-defined crystals, originating from sugar cane, requiring reprocessing for consumption.

Class: Rough Crystal.

Type: VHP.

3.3. Product Name (product name)

Type I White Crystal Sugar

- Storage in Big Bags from 1000 to 1300 kg;
- Sales on the domestic market and export in bags of 50 kg and 25 kg.

Type II White Crystal Sugar

- Storage in Big Bags from 1000 to 1300 kg;
- Sales on the domestic market and export in bags of 50 kg and 25 kg.

Type III White Crystal Sugar

- Storage in Big Bags from 1000 to 1300 kg;
- Sales on the domestic market and export in bags of 50 kg and 25 kg.


Type IV White Crystal Sugar

- Storage in Big Bags of 1000 to 1300 kg.
- Sales on the domestic market and export in bags of 50 kg and 25 kg.

Type V Raw Sugar (VHP)

- VHP sugar maximum color 1200;
- Packed in bags weighing 1000 to 1250 kg;
- In bulk.

Elaborated by:		Critically analyzed by:		Approved by:
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3.4. CHEMICAL AND PHYSICAL - CHEMICAL CHARACTERISTICS, STORAGE AND PACKING

3.4.1. Organoleptic, Physical, Chemical, Biological and Macroscopic	Method	TYPE I	TYPE II	TYPE III	TYPE IV	TYPE V (VHP)	Frequency of analyzes
Appearance	POP LA (AÇ)-002	Related to type of Sugar				N/A	Analysis performed daily, of the composite sample of the batch.
Smell	POP LA (AÇ)-003						
Taste	POP LA (AÇ)-004						
ICUMSA Color (U.I.) <small>(IN Nº 47 Mapa de 30/08/2018)</small>	POP LA (AÇ)-005	100 max.	150 max.	200 max.	240 max.	1200 max.	
Polarization (°Z) <small>(IN Nº 47 Mapa de 30/08/2018)</small>	POP LA (AÇ)-006	99,70 min.	99,70 min.	99,50 min.	99,50 min.	99,00 min.	
Moisture (%) <small>(IN Nº 47 Mapa de 30/08/2018)</small>	POP LA (AÇ)-007	0,07 max.	0,07 max.	0,07 max.	0,07 max.	0,15 max.	
Black Sptos (Nº/100 g) <small>(IN Nº 47 Mapa de 30/08/2018)</small>	POP LA (AÇ)-008	7 max.	7 max.	10 max.	10 max.	-	
Insoluble Residue (Nº/100 g) <small>(IN Nº 47 Mapa de 30/08/2018)</small>	POP LA (AÇ)-009	5 max.	5 max.	7 max.	7 max.	-	
Magnetized Particles (mg/kg) <small>(IN Nº 47 Mapa de 30/08/2018)</small>	POP LA (AÇ)-010	≤ 3				-	
Conductometric Ash (%) <small>(IN Nº 47 Mapa de 30/08/2018)</small>	POP LA (AÇ)-011	0,07 max.	0,07 max.	0,10 max.	0,10 max.	0,15 max.	
Sulphite (mg/kg) <small>(IN Nº 211, de 1º de março de 2023)</small>	POP LA (AÇ)-012	10,0 max.				-	Internal laboratory: daily. / External laboratory: quarterly.
Starch (mg/kg)	POP LA (AÇ)-013	180 max.			-	-	Analysis performed daily, of the composite sample of the batch.
Dextran (mg/kg)	POP LA (AÇ)-014	150 max.			-	-	
Alcoholic flake (abs)	POP LA (AÇ)-015	0,120 max.				-	
Granulometry (mm)	POP LA (AÇ)-016	0,5 - 0,8 AM-mm				0,7 - 1,0	
Foreign Matter							
Microscopic (particles/dirt)	External laboratory	Absence of dirtiness that affects consumption				-	Analyzes carried out for each harvest, of the sample composed of the batches shipped
Macroscopic (dirt, parasites, larvae, and inferior tissues) (mg/kg)		1 max.				-	
Insoluble Ash in HCl (Sand) (%) <small>(RDC Nº 623 Anvisa de 09/03/2022 Anexo I Grupo 7)</small>		1,5 max.				-	
Microbiological Standards							
Total coliforms (NMP/g)	POP LA (MB)-003 / External laboratory	10 ² NMP/g max.				-	Analysis performed once a week, of samples collected during the week.
Thermotolerant coliforms (NMP/g)							
Salmonella sp.	POP LA (MB)-002 / External laboratory	Absent in 25 grams.				-	
Molds and yeasts <small>(RDC Nº 724 Anvisa de 01/07/2022 (Complemento IN Nº 161) / IN Nº 161 Anvisa de 01/07/2022 – Anexo I Categoria 16)</small>	POP LA (MB)-005 / External laboratory	10 UFC/g max.				-	
Contaminants							
Arsenic (mg/kg) <small>(RDC Nº 722 Anvisa de 01/07/2022 (Complemento IN Nº 160) / IN Nº 160 Anvisa de 01/07/2022 – Anexo I – Item 1.1)</small>	External laboratory	0,10 max.				-	Analyzes carried out for each harvest, of the sample composed of the batches shipped.
Copper (mg/kg) <small>(RDC Nº 722 Anvisa de 01/07/2022 (Complemento IN Nº 160) / IN Nº 160 Anvisa de 01/07/2022 – Anexo I – Item 1.4)</small>		10,0 max.				-	
Lead (mg/kg) <small>(RDC Nº 722 Anvisa de 01/07/2022 (Complemento IN Nº 160) / IN Nº 160 Anvisa de 01/07/2022 – Anexo I – Item 1.3)</small>		0,10 max.				-	
Mycotoxins (mcg/kg) ⁽¹⁾ <small>(RDC Nº 722 Anvisa de 01/07/2022 (Complemento IN Nº 160) / IN Nº 160 Anvisa de 01/07/2022 – Anexo II)</small>	External laboratory	There is no product control limit				-	Annually.
Dioxins and Furans (PCDD+PCDF) (pg/g) ⁽¹⁾ <small>(RDC Nº 722 Anvisa de 01/07/2022 (Complemento IN Nº 160) / IN Nº 160 Anvisa de 01/07/2022 – Anexo II)</small>	External laboratory Method AOAC CR-0109	There is no product control limit				-	Biennially.


⁽¹⁾ According to Normative Instruction No. 160, dated July 1, 2022, the limits defined in Annex II - Maximum Tolerated Limits for mycotoxins in food for Aflatoxin M1, Aflatoxins (B1 + B2 + G1 + G2), Deoxynivalenol (DON), Fumonisin (B1 + B2), Ochratoxin A, Patulin, Zearalenone (ZEA), Benzo(a)pyrene, Dioxins (PCDD), furans (PCDF), and polychlorinated biphenyls (PCB) do not apply to the product. An additional analysis is conducted annually.

3.5. Storage Requirements

Keep in dry places, away from chemical products and sun light, below 40°C and moisture at 30 - 90%.

Shelf life - 24 months.

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3.6. Packing / Distribution

Primary - 50 kg and 25 kg bags – low density polyethylene (liner), secondary - polypropylene (raffia).
Primary - 1000 - 1300 kg big bags - polypropylene (raffia).
Distribution – Covered trucks.

3.7. Nutritional Information in 5 g and 100 g portion. ⁽²⁾

NUTRITIONAL INFORMATION			
Amount per serving	100 g	5 g	% DV (*)
Energy value (kcal)	400	20	1
Carbohydrates (g)	100	5	2
Total sugars (g)	100	5	
Added sugars (g)	0	0	0
Proteins (g)	0	0	0
Total Fat (g)	0	0	0
Saturated fat (g)	0	0	0
Trans fats (g)	0	0	0
Dietary fibers (g)	0	0	0
Sodium (mg)	0	0	0

“Does not contain significant amounts of added sugars, proteins, saturated fats, trans fats, dietary fiber and sodium.”
() Daily reference values based on a diet of 2000 kcal or 8400 kJ. Your daily values may be higher or lower depending on your energy needs. Gluten-free*

(RDC Nº 429 Anvisa de 08/10/2020 / IN Nº 75 Anvisa de 08/10/2020)

⁽²⁾ Analyzes carried out for each harvest, of the sample composed of the batches shipped.

3.8. Additional Information

GMO: Product not from genetically modified organisms;

Inputs of animal origin: Not used in any stage of the manufacturing process;

Target audience: supermarkets, wholesalers and candy factories in the domestic market;

Allergenic compounds: When the sulfite residual is greater than 10 mg/kg;

Rigid, pointed and/or sharp objects, equal to or greater than 2 mm (measured in the largest dimension) –
Absence.

Sensitive populations: diabetics.

Preparation and intended use: in portions diluted in liquids or added in the preparation of recipes.

Cross-Contamination: There are control measures to prevent microbiological, chemical, physical and allergens cross-contamination.

Shelf life after opening: 6 months.

Packaging labeling meets the specific legislation for the product.

GLUTEN-FREE.

3.9. Additional information

Pesticides ⁽³⁾: The product meets the residual limits of pesticides determined by the Codex Alimentarius (GS 0659) of sugarcane.

Aw = 0.40 - 0.60.

pH = 6.0 - 7.3 (aqueous solution 100 g/l).

⁽³⁾ Analyzes carried out for each harvest, of the sample composed of the batches shipped.

3.10. Item lists

ITEM	DESCRIÇÃO
81	AÇÚCAR CRISTAL BRANCO 50 KG - MI - SC REVESTIDO
82	AÇÚCAR CRISTAL BRANCO 25 KG - MI - SC REVESTIDO
34	AÇÚCAR CRISTAL BRANCO - BIG BAG
40	AÇÚCAR CRISTAL CLASSE BRUTO VHP - BIG BAG 1300 KG
30	AÇÚCAR CRISTAL CLASSE BRUTO VHP A GRANEL – EXPORTACAO

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Product:

CRYSTAL SUGAR

31	AÇÚCAR CRISTAL BRANCO 50 KG - EXPORTAÇÃO SC MARROM
32	AÇÚCAR CRISTAL BRANCO 25 KG - EXPORTAÇÃO SC MARROM
39	AÇÚCAR CRISTAL CLASSE BRUTO VHP 50 KG - EXPORTAÇÃO
53	AÇÚCAR CRISTAL BRANCO - BIG BAG 1000 KG - EXPORTAÇÃO
71	AÇÚCAR CRISTAL BRANCO 50 KG - EXPORTAÇÃO SC BRANCA
72	AÇÚCAR CRISTAL BRANCO 25 KG - EXPORTAÇÃO SC BRANCA
74	AÇÚCAR CRISTAL CLASSE BRUTO VHP - EXPORTAÇÃO BIG BAG 1000 KG
79	AÇÚCAR CRISTAL CLASSE BRUTO VHP - EXPORTAÇÃO BIG BAG 1075 KG
86	AÇÚCAR CRISTAL CLASSE BRUTO VHP - EXPORTAÇÃO BIG BAG 1200 KG

Cópia Não Controlada

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