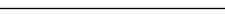


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|  | ESPECIFICAÇÃO TÉCNICA DO PRODUTO – TRADUÇÕES (TECHNICAL PRODUCT SPECIFICATION) | ETPT Nº: 002 | Revision: 14 | Page: 1 de 3 |
| | | Date of Issuance: 29/05/2018 | | Last Revision: 06/03/2025 |
| Product: | BROWN SUGAR | | | |

1. OBJECTIVE

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

2. APPLICATION

It applies to the internal control of all Brown Sugar produced by Grupo Santa Isabel.

3. DESCRIPTION

3.1. Composition

Sugarcane sucrose – **96.0% min.**

Water – **0.07% max.**

Salts – **0.50% max.**

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

Insoluble Solids – **2.91% max.**

3.2. Definition

As defined in Resolução RDC nº 723 de 01/07/2022 – Sugar health requirements.

Brown Sugar: Raw sugar, well-defined crystals, originating from sugar cane, requiring reprocessing for consumption.

Class: Rough crystal.

Type: Brown.

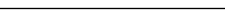
3.3. Product Name (product name)

Raw sugar

- Wholesale and retail sales in 1 kg packages and packed in 10 x 1 kg bales.

3.4. CHEMICAL AND PHYSICAL - CHEMICAL CHARACTERISTICS, STORAGE AND PACKING

| 3.4.1. Organoleptic, Physical, Chemical, Biological and Macroscopic | | Method | TYPE (BROWN SUGAR) | Frequency of analyzes |
|------------------------------------------------------------------------------------------------|----------------|-------------------------|-----------------------------------------------|---------------------------------------------------------------------------------------|
| Appearance | | POP LA (AÇ)-002 | Related to type of Sugar | Analysis performed daily, of the composite sample of the batch. |
| Smell | | POP LA (AÇ)-003 | | |
| Taste | | POP LA (AÇ)-004 | | |
| ICUMSA Color (U.I.) (IN Nº 47 Mapa de 30/08/2018) | | POP LA (AÇ)-005 | 550 – 5.000 | |
| Polarization (°Z) (IN Nº 47 Mapa de 30/08/2018) | | POP LA (AÇ)-006 | 96,00 min. | |
| Moisture (%) (IN Nº 47 Mapa de 30/08/2018) | | POP LA (AÇ)-007 | 0,10 max. | |
| Black Sptos (Nº/100 g) (IN Nº 47 Mapa de 30/08/2018) | | POP LA (AÇ)-008 | 10 max. | |
| Magnetized Particles (mg/kg) (IN Nº 47 Mapa de 30/08/2018) | | POP LA (AÇ)-009 | 15 max. | |
| Conductometric Ash (%) (IN Nº 47 Mapa de 30/08/2018) | | POP LA (AÇ)-011 | 0,50 max. | Analyzes carried out for each harvest, of the sample composed of the batches shipped. |
| Foreign Matters (mites, sand and fragments) (RDC Nº 623 Anvisa de 09/03/2022) | | External laboratory | Absence of dirtiness that affects consumption | |
| Microbiological Standards | | | | |
| Total coliforms (NMP/g) | | POP LA (MB)-003 | 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 | Absent in 25 grams | |
| Molds and yeasts (UFC/g) (RDC Nº 724 Anvisa de 01/07/2022 / IN Nº 161 Anvisa de 01/07/2022) | | POP LA (MB)-005 | 25 | |
| Elaborated by: | | Critically analyzed by: | | Approved by: |
| Amanda Rodrigues | Livia V. Saura | Fernando Vicentino | Ariane R. Garcia Justo de Melo | Rafael Prates Tripodi |
| Quality Analyst | | Laboratory Manager | Industrial Process Supervisor | Quality Supervisor |

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| Contaminants | | | |
|----------------------------------------------------------------------------------------------|---------------------|------------------|---------------------------------------------------------------------------------------|
| Arsenic (mg/kg) (RDC N° 722 Anvisa de 01/07/2022 / IN N° 160 Anvisa de 01/07/2022) | External laboratory | 0,10 max. | Analyzes carried out for each harvest, of the sample composed of the batches shipped. |
| Copper (mg/kg) (RDC N° 722 Anvisa de 01/07/2022 / IN N° 160 Anvisa de 01/07/2022) | | 10,0 max. | |
| Lead (mg/kg) (RDC N° 722 Anvisa de 01/07/2022 / IN N° 160 Anvisa de 01/07/2022) | | 0,10 max. | |

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.

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. ⁽¹⁾

| 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)

⁽¹⁾ 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 7 mm (measured in the largest dimension):
Absence.

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.

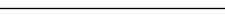
Cross-Contamination: There are control measures to prevent microbiological, chemical, physical and allergens cross-contamination.

Shelf life after opening: 6 months.

Packaging labeling meets the specific legislation for the product.

GLUTEN-FREE.

| | | | | |
|-----------------------|----------------|--------------------------------|--------------------------------|-----------------------|
| Elaborated by: | | Critically analyzed by: | | Approved by: |
| Amanda Rodrigues | Livia V. Saura | Fernando Vicentino | Ariane R. Garcia Justo de Melo | Rafael Prates Tripodi |
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3.9. Additional information:

Pesticide ⁽²⁾: 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).

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

3.10. Item lists

| ITEM | DESCRIÇÃO |
|------|---------------------------------------------------------------|
| 78 | ACUCAR NATURAL DEMERARA CLASSE CRISTAL BRUTO - FARDOS 10X1 KG |

| | | | | |
|-----------------------|----------------|--------------------------------|--------------------------------|-----------------------|
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