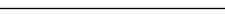


|   |  |                                 |                 |                              |
|---|--|---------------------------------|-----------------|------------------------------|
|  | ESPECIFICAÇÃO TÉCNICA DO PRODUTO –<br>TRADUÇÕES<br>(TECHNICAL PRODUCT SPECIFICATION) | ETPT Nº:<br>002                 | Revision:<br>15 | Page:<br>1 de 3              |
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| 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.)<br>IN 47/2018 - Mapa e IN 60/2019 – Mapa   | POP LA (AÇ)-005     | 550 – 5.000                                   |   |
| Polarization (°Z)<br>IN 47/2018 - Mapa e IN 60/2019 – Mapa   | POP LA (AÇ)-006     | 96,00 min.                                    |   |
| Moisture (%)<br>IN 47/2018 - Mapa e IN 60/2019 – Mapa  | POP LA (AÇ)-007     | 0,10 max.                                     |   |
| Black Sptos (Nº/100 g)<br>IN 47/2018 - Mapa e IN 60/2019 – Mapa  | POP LA (AÇ)-008     | 10 max.                                       |   |
| Magnetized Particles (mg/kg)<br>IN 47/2018 - Mapa e IN 60/2019 – Mapa  | POP LA (AÇ)-009     | 15 max.                                       |   |
| Conductometric Ash (%)<br>IN 47/2018 - Mapa e IN 60/2019 – Mapa  | POP LA (AÇ)-011     | 0,50 max.                                     |   |
| Foreign matter indicating a risk to human health (1)   |                     |   |   |
| Microscopic (particles/dirt)<br>RDC 623/2022 - Anvisa - Anexo I Grupo 7  | External laboratory | Absence of dirtiness that affects consumption | Quarterly of the composite sample of the batch.                 |
| Macroscopic (dirt, parasites, larvae, and inferior tissues) (mg/kg)<br>RDC 623/2022 - Anvisa - Anexo I Grupo 7 |                     | 1 max.  |   |
| Insoluble Ash in HCl (Sand) (%)<br>RDC 623/2022 - Anvisa - Anexo I Grupo 7                                     |                     | 1,5 max.                                      |   |

|                       |                |                                |                                |                       |
|-----------------------|----------------|--------------------------------|--------------------------------|-----------------------|
| <b>Elaborated by:</b> |                | <b>Critically analyzed by:</b> |                                | <b>Approved by:</b>   |
| 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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| Product:   | BROWN SUGAR  |                                 |                 |                              |

| Microbiological Standards  |                     |                            |   |  |
|--|---------------------|----------------------------|---|--|
| Total coliforms (NMP/g)  | POP LA (MB)-003     | 10 <sup>2</sup> NMP/g max. | Analysis performed once a week,<br>of samples collected during the<br>week.                 |  |
| Thermotolerant coliforms (NMP/g)   |                     |                            |   |  |
| Salmonella sp.   | POP LA (MB)-002     | Absent in 25 grams         |   |  |
| Molds and yeasts (UFC/g)<br>RDC 724/2022 - Anvisa e IN 161/2022 - Anvisa (Anexo I Cat. 16) | POP LA (MB)-005     | 25                         |   |  |
| Contaminants   |                     |                            |   |  |
| Arsenic (mg/kg)<br>RDC 722/2022 - Anvisa e IN 160/2022 - Anvisa (Anexo I Item 1.1)         | External laboratory | 0,10 max.                  | Analyzes carried out for each<br>harvest, of the sample composed<br>of the batches shipped. |  |
| Copper (mg/kg)<br>RDC 722/2022 - Anvisa e IN 160/2022 - Anvisa (Anexo I Item 1.4)          |                     | 10,0 max.                  |   |  |
| Lead (mg/kg)<br>RDC 722/2022 - Anvisa e IN 160/2022 - Anvisa (Anexo I Item 1.3)            |                     | 0,10 max.                  |   |  |

(1) According to RDC No. 623, of March 9, 2022, from Anvisa, established in Annex II, it defines the tolerance limit for dead mites in food, with a maximum value of 5. The analysis is carried out in an external laboratory for sugar types I to IV during the harvest period, quarterly in Unit I, or according to the production period in Unit II.

### 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. <sup>(2)</sup>

| NUTRITIONAL INFORMATION |       |     |          | <i>"Does not contain significant amounts of added sugars, proteins, saturated fats, trans fats, dietary fiber and sodium."</i><br><i>(*) 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</i> |
|-------------------------|-------|-----|----------|---|
| 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        |   |

(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 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

| Elaborated by:   |                | Critically analyzed by: |                                | Approved by:          |
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| Quality Analyst  |                | Laboratory Manager      | Industrial Process Supervisor  | Quality Supervisor    |

|   |   |  |                        |                                     |
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| <b>Product:</b>   | <b>BROWN SUGAR</b>  |  |                        |                                     |

allergens cross-contamination.

Shelf life after opening: 6 months.

Packaging labeling meets the specific legislation for the product.

GLUTEN-FREE.

### 3.9. Additional information:

Pesticide <sup>(3)</sup>: 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).

<sup>(3)</sup> 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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