	ESPECIFICAÇÃO TÉCNICA DO PRODUTO – TRADUÇÕES (TECHNICAL PRODUCT SPECIFICATION)	ETPT Nº: 002	Revision: 1	Page: 1 de 3
		Date of Issuance: 29/05/2018		Last Revision: 23/04/2025
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)

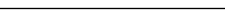
#### Raw sugar

- 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 47/2018 - Mapa e IN 60/2019 – Mapa	POP LA (AÇ)-005	550 – 5.000	
Polarization (°Z) IN 47/2018 - Mapa e IN 60/2019 – Mapa	POP LA (AÇ)-006	96,00 min.	
Moisture (%) IN 47/2018 - Mapa e IN 60/2019 – Mapa	POP LA (AÇ)-007	0,10 max.	
Black Sptos (Nº/100 g) IN 47/2018 - Mapa e IN 60/2019 – Mapa	POP LA (AÇ)-008	10 max.	
Magnetized Particles (mg/kg) IN 47/2018 - Mapa e IN 60/2019 – Mapa	POP LA (AÇ)-009	15 max.	
Conductometric Ash (%) 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) 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) RDC 623/2022 - Anvisa - Anexo I Grupo 7		1 max.	
Insoluble Ash in HCl (Sand) (%) RDC 623/2022 - Anvisa - Anexo I Grupo 7		1,5 max.	

<b>Elaborated by:</b>		<b>Critically analyzed by:</b>		<b>Approved by:</b>
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Quality Analyst		Laboratory Manager	Industrial Process Supervisor	Quality Supervisor

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Microbiological Standards			
Total coliforms (NMP/g)	POP LA (MB)-003	10 <sup>2</sup> 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)	POP LA (MB)-005	25	
RDC 724/2022 - Anvisa e IN 161/2022 - Anvisa (Anexo I Cat. 16)			
Contaminants			
Arsenic (mg/kg)	External laboratory	0,10 max.	Analyzes carried out for each harvest, of the sample composed of the batches shipped.
RDC 722/2022 - Anvisa e IN 160/2022 - Anvisa (Anexo I Item 1.1)			
Copper (mg/kg)		10,0 max.	
RDC 722/2022 - Anvisa e IN 160/2022 - Anvisa (Anexo I Item 1.4)			
Lead (mg/kg)		0,10 max.	
RDC 722/2022 - Anvisa e IN 160/2022 - Anvisa (Anexo I Item 1.3)			

(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. (2)

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

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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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