	ESPECIFICAÇÃO TÉCNICA DO PRODUTO – TRADUÇÕES (TECHNICAL PRODUCT SPECIFICATION)	ETPT Nº: 002	Revision: 16	Page: 1 de 3
		Date of Issuance: 29/05/2018	Last Revision: 11/07/2025	
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			
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.	
Dead Mites (No./100g) RDC 623/2022 - Anvisa - Anexo II		5 max.	

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

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Microbiological Standards			
Total coliforms (NMP/g) ⁽¹⁾	POP LA (MB)-003	10 ² NMP/g max.	Analysis performed once a week, of samples collected during the week.
Salmonella sp.	POP LA (MB)-002	Absent in 25 grams	
Molds and yeasts (UFC/g) RDC 724/2022 - Anvisa e IN 161/2022 - Anvisa (Anexo I Cat. 16)	POP LA (MB)-005	25	
Contaminants			
Arsenic (mg/kg) RDC 722/2022 - Anvisa e IN 160/2022 - Anvisa (Anexo I Item 1.1)	External laboratory	0,10 max.	Analyzes carried out for each harvest, of the sample composed of the batches shipped.
Copper (mg/kg) RDC 722/2022 - Anvisa e IN 160/2022 - Anvisa (Anexo I Item 1.4)		10,0 max.	
Lead (mg/kg) RDC 722/2022 - Anvisa e IN 160/2022 - Anvisa (Anexo I Item 1.3)		0,10 max.	

⁽¹⁾ The parameter is established based on RDC No. 12, from January 2, 2001. The determination of *Escherichia coli* is performed through the analysis of Total Coliforms. In Unit I, this analysis is conducted in an internal laboratory, including confirmatory tests for Total Coliforms and Thermotolerant Coliforms. In Unit II, the analysis of Total Coliforms is conducted in an internal laboratory, and Thermotolerant Coliforms are analyzed in an external laboratory.

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.

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

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 ⁽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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