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1. PRODUCT NAME

SUGAR BROWN

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Sugar derived from sugar cane or sugar beet by partial purification of raw sugar cane/beet juice or spraying of refined sugar with sugar syrup or molasses followed by subsequent drying to achieve free flowing sugar intended for direct human consumption.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Free flowing sugar crystals

3.2. OTHER PERMITTED INGREDIENTS

Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified.

4. PROCESSING

Processing

4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS

- The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food;
- The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.

6. CHEMICAL CRITERIA

SAFETY PARAMETERS

MAXIMUM LIMITS

Sulphur dioxide and sulphites

≤ 10 mg/kg

QUALITY PARAMETERS

LIMITS

Polarization, °Z min

≥ 99 %

Moisture

≤ 0.2 %

Conductivity ashes

≤ 0.3 %

Invert sugar contents

≤ 0.2 %

Colour

Not more than 1300 ICUMSA unit

7. PHYSICAL CRITERIA

PARAMETER

LIMITS

Appearance and colour

Light to dark brown.

Odour or flavour


Appropriate to the product, free from fermented, musty or undesirable odours.

Texture

Free-flowing Crystals.

Foreign matter

The product shall be free from dust, impurities, or any other foreign or extraneous matter.

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Storage and Transportation Temperature 15°C to 25°C

8. CONTAMINANTS

- 8.1 The products covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).
- 8.2 The product covered by this Standard shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum residue Limits (MRLs) for pesticides).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	396 kcal
Protein	0.1 g
Fat	0 g
Carbohydrates	99 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade polyethylene or equivalent recyclable/ biodegradable packing material that maintains the product's organoleptic qualities and sanitary integrity. Able to withstand the rigors of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging net weight	500 g to 1 kg
Warranty at delivery location	Minimum 4 months

11. LABELLING

11.1. UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

- 12.1. CODEX STAN 212-1999 "Codex Standard for sugars"
- 12.2. UNSTD-GEN-03: "UN Inspection"
- 12.3. UNSTD-GEN-04: "UN Certification"