**I. Product Information**

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| --- | --- |
| Item Name: | Refined Sugar |
| Item Code: | SGR-R |
| Brand: | **---** |
| Supplier: | San Fernando Eric Commercial, Inc. |
| Origin: | Thailand  Banrai Sugar Industry Co., LTD |

**II. Specifications**

|  |  |  |
| --- | --- | --- |
| **Parameter** | **Standard** | **Method** |
| **II.A Sensory** | | |
| Appearance (As is) | White Crystals or crystalline powder free from any lumps, foreign matters | TMT-QCRM-005 |
| Odor (As is) | Sweet clean smell, no off smell | TMT-QCRM-005 |
| Taste (2% Sol’n) | Typical sweet with no off taste | TMT-QCRM-005 |
| **II.B Physico-chemical** | |  |
| Moisture Content, % | <0.06 max | TMT-QCRM-001 |
| Particle Size Distribution |  | TMT-QCRM-002 |
| Retained on Mesh 20  Retained on Mesh 40  Retained on Mesh 60 | 0%  25-55%  25-50% |  |
| Polarization\* | >99.8% min | ICUMSA GS2/1/3/9-15 (2007) |
| Color, IU\* | <45 | ICUMSA GS2/3-10 (2011) |
| Assay (Purity), %\* | >=99.90 | Calculated impurities (100-conductivity ash-moisture-invert sugar) |
| Invert Sugar, %w/w\* | 0.04 max | ICUMSA GS2/3-9-5 (2011) |
| Conductivity Ash, %w/w\* | 0.015 max | ICUMSA GS2/3/9-17 (2011) |
| Sediment, Mg/Kg\* | 7 max | SM-PR-415, Revision: 13-Dec-2013 |
| Grain Size (C.V.), %\* | 7.5 max | ICUMSA GS2/9-37 (2007) |
| Turbidity, IU\* | Not more than 20 ICUMSA (IU) | ICUMSA GS 2/3-18 (2013) |
| Floc Potential\* | No Floc formation present | SM-PR-270 (10-day test), Revision :31-Jan-2004 |
| Arsenic (As), Mg/Kg\* | 0.1 Max | In house method SOP No. LBCH-13532 based on AOAC (2019) 999.10 and 2011.14 |

**… *Continuation***

|  |  |  |
| --- | --- | --- |
| **Parameter** | **Standard** | **Method** |
| Lead (Pb), Mg/Kg\* | 0.1 Max | In house method SOP No. LBCH-13532 based on AOAC (2019) 999.10 and 2011.14 |
| Copper (Cu), Mg/Kg\* | 1.0 Max | In house method SOP No. LBCH-13532 based on AOAC (2019) 999.10 and 2011.14 |
| Iron (Fe), Mg/Kg\* | 1.0 Max | In house method SOP No. LBCH-13532 based on AOAC (2019) 999.10 and 2011.14 |
| Sulphur Dioxide, Mg/Kg\* | 2.0 Max | ICUMSA GS2/1/7/9-33 (2011) |
| Quaternary Ammonium Compounds, Mg/Kg\* | 2 Max | SM-PR-470, Revision: 18-Nov-2011 |
| **II.C Microbiological** | | |
| Yeast, CFU/10g\* | Less than 1 | ICUMSA GS 2/3-47 (2015) |
| Mold, CFU/10g\* | Less than 1 | ICUMSA GS 2/3-47 (2015) |
| Total Mesophilic Bacterial Count, CFU/10g\* | 3 | ICUMSA GS 2/3-41 (2011) |
| Thermophilic Acidophilic Bacteria, CFU/50g\* | Less than 1 | Compendium of Methods for the Microbiological Examination of Foods (APHA), 5th ed, 2015, Chapter 25 (25.64) |

**\****Test results based on the CoA provided by the supplier.*

**III. Packaging and Storage Condition**

|  |  |
| --- | --- |
| Packaging | 50-kg, weaved polypropylene bag with polyethylene inner liner |
| Shelf-life | 24 months from manufacturing date |
| Storage Condition | Store in a dry, well-ventilated area, away from direct heat and sunlight. |
| Room Temp. and RH | 25 - 37°C; 50-70% |

**IV. Rejection Factor**

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| --- | --- |
| Major | Moisture, Mesh size, Sensory Parameters, Microbiological Parameters |
| Minor | Other Physico-chemical Parameters |

**Revision Record**

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| --- | --- | --- | --- |
| Revision no. | Date | Revision | Author |
| 00 | January 27, 2024 | Initial Issue | C. Quintans |