



UN RATIONS STANDARD

DATE: 31/08/2018

SUGAR BROWN

ED No: 03

CODE: UNSTD-COM 3156

Page: 1 of 2

1. **PRODUCT NAME**
SUGAR BROWN

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. **DESCRIPTION**



Fine grain purified moist sugar, light to dark brown in colour with a sucrose plus invert sugar content of not less than 88.0% m/m.

3. **INGREDIENTS**

3.1. ESSENTIAL INGREDIENTS

Fine grain purified sugar

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

MAXIMUM LIMITS

- 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

QUALITY PARAMETERS

MAXIMUM LIMITS

Sucrose plus invert sugar	≥88%
Moisture	≤2%
Sulphated ash (%m/m)	≤3.5
Invert sugar contents	≤12.0
Colour	Not more than 1500 ICUMSA unit

7. **PHYSICAL CRITERIA**



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Page: 1 of 2

PARAMETER

Appearance and colour	Light to dark brown.
Odour or flavour	Appropriate to the product.
Texture	Crystals.
Foreign matter	The product shall be free from foreign or extraneous matter.
Storage and storage	Ambient temperature

8. CONTAMINANTS

The products covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the *General Standard for Contaminants and Toxins in Food and Feed* (CODEX STAN 193-1995).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS

AMOUNT PER 100 g OF PRODUCT

Energy	396 Kcal
Protein	0.12 g
Fat	0 g
Carbohydrates	98.09

10. PACKAGING

PARAMETER

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	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"