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1. PRODUCT NAME

SUGAR BROWN

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



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

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Fine grain purified moist 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.
- 4.2. CODEX STAN 212-1999 "Codex Standard for sugars"

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

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7. PHYSICAL CRITERIA

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	Dry and cool

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	380 Kcal
Protein	0.12 g
Fat	0 g
Carbohydrates	98.09

10. PACKAGING

PARAMETER

Primary packaging	Food grade polyethylene or equivalent packing material that maintains 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	Up to 1 kg
Warranty at delivery location	4 months

11. LABELLING

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

12. OTHER REQUIREMENTS

12.1. UNSTD-GEN-03: "UN Inspection"

12.2. UNSTD-GEN-04: "UN Certification"