

SPECIFIKACE

Číslo produktu/dokumentu: **270-000XX** zapsáno: 2019-01-10
Poslední aktualizace: **2019-01-10**
Platnost dokumentu do: 2021-12-31, za předpokladu, že se dříve nezmění platná legislativa.

RAW CANE SUGAR DEMERARA QUALITY

Country of origin: Colombia
Quantity: 1000kg
Date of production: 08,09/2018
Truck plate: 9B7 9988
Date of loading: 09.01.2019

Description:

A moist, brown crystalline product, Free from abnormal odours, flavours and visible extraneous matter. This product is GMO free and does not originate from, or contain sources of genetic modification. The product complies with all relevant statutory requirements, and is made naturally with no added colouring, caramel or other materials, are fit for human consumption.

FECHA VENCIMIENTO		Bajo condiciones adecuadas de almacenamiento, 24 meses después de la fecha de producción.					
CARACTERÍSTICAS DEL LOTE	UNIDAD	RESULTADOS	INCERTIDUMBRE	LÍMITES	REFERENTES NORMATIVOS		
ANÁLISIS FÍSICOQUÍMICOS					CLIENTE	NTC607	MÉTODO NTC
Pol	Promedio	°Z	99.02	±0.13	Minimo		
	Maximo		99.02			99.49	
	Minimo		99.02			99.00	
Pureza		%	---	Minimo		N.A.	
Cenizas		%	0.134		Maximo	0.22	N.A. NTC570
	Promedio	%	0.120	±0.003	Maximo	1.0	NTC572
	Maximo		0.189			0.20	
	Minimo		0.098				
Factor de Seguridad			0.122		Maximo	0.3	NTC607- 6.3
Color	Promedio	UI	923	±9	Maximo		N.A. NTC5969
	Maximo	UI	1017			1200	
	Minimo	UI	801			800	
Turbiedad	Promedio	UI	335	±10	Maximo		N.A. NTC5969
	Maximo	UI	450				
	Minimo	UI	233				
Azúcares reductores		%	N.A.		Maximo		N.A.
Potencial de floc	Promedio	UA	N.A.		Maximo		N.A.
	Maximo				Maximo		N.A.
	Minimo				Maximo		N.A.
					Maximo		N.A.
Sulfitos		ppm	---		Maximo		N.A. NTC5970
ANÁLISIS MICROBIOLÓGICOS							
Coliformes Totales	UFC/10g		0		Maximo	<80	NTC4306
Coliformes Fecales	UFC/10g		0		Maximo	N.A.	NTC4306
Aerobios Mesófilos	UFC/1g		15		Maximo	<5000	NTC3906
Mohos	UFC/1g		0		Maximo	<2000	NTC3907
Levaduras	UFC/1g		8		Maximo	<2000	NTC3907
El saco muestreado corresponden los siguientes numeros: 447940, 447624, 448300, 448570, 449183.							
METALES/PESADOS (±)							
Plomo (Pb)	ppm		<0.1		Maximo	2.0	NTC607
Arsénico (As)	ppm		0.06		Maximo	1.0	NTC607
Cobre (Cu)	ppm		0.11		Maximo	2.0	NTC607
Hierro (fe)	ppm		2.12		Maximo	N.A.	
CARACTERÍSTICAS ORGANOLEPTICAS							
Apariencia	-	Granular uniforme		Granular uniforme			
Sabor	-	Libre de Sabores extraños		Libre de sabores extraños			
Olor	-	Libre de olores extraños		Libre de olores extraños			
Olor después de acidificación	-	Libre de olores extraños		Libre de olores extraños			

STABILITY AND STORAGE: Sugar is relatively stable as long as it kept in proper storage, clean warehouses, temperature below 30 °C and relative humidity below 80%, Use of pallets and proper handling of pallets and bags to prevent breakage in packaging. Under these storage conditions is retained for two years from date of production, but depend storage conditions is not limited shelf life, however dispense or consume is recommended having in mind that the first enters in warehouse is the first coming out.

Strana: 1/2

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