


CONTROLLED DOCUMENT

TECNICAL DATA SHEET FOOD PRODUCT PANELA POWDERED	CODE:PBOG-DD-FT-346 EDITION: 1 DATE:	
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IDENTIFICACIÓN

Denomination: Panela Powdered

Brand: Casa Luker Panela

Product description: Solid product, produced by the evaporation, boiling and cristalization of sugarcane juice (Saccharum officinarum).

Ingredients: Dehydrated sugar cane juice.

Country: Colombia

Production Process: Panela Luker is produced by sugarcane, which is grinded until the juice is extracted. This juice is subjected to cleaning process, evaporation, concentration and subsequent packing.

STORAGE AND TRANSPORTATION RECOMMENDATIONS

Shelf Life: 1 year

Store in a fresh and dry place, temperature bellow 26 °C and humidity below 60%. The product should be stored, from the warehouse wall and off the floor on pallets.

This product is highly sensitive to moisture.

PRODUCT PROPERTIES

SENSORY PROPERTIES		
PROPERTY	SPECIFICATION	EQUIPMENT-METHOD
Appearance	Granulated	Sensory analysis
Taste and odor	Sweet and caramel, typical from panela	Sensory analysis
Color	Yellow ocher	Sensory analysis

PHYSICOCHEMICAL PROPERTIES

PROPERTY		UNIT	SPECIFICATION	EQUIPMENT-METHOD
Particle Size (% Retention in sieve ASTM)	Sieve No. 20	%	20 min – 35 max	Dry sieve
	Sieve No. 40	%	40 min – 65 max	
	Sieve No. 60	%	30 min – 40 max	
Moisture		%	2,5 máx	AOAC 931.04 - Gravimetry in Halogen Moisture Analyzer
Saccharose		%	90 % max	Lane Eynon A.O.A.C. 923.09 (44.1.15) Volumetric - Lane-Eynon Method
Reductor Sugar		%	5,7 – 7,0	Lane Eynon A.O.A.C. 923.09 (44.1.15) Volumetric - Lane-Eynon Method
pH		mg/kg	5,7 – 6,1	AOAC 970.21
Ash		%	1 max	Calcination
Sulfites		-	Absent	Cualitative

MICROBIOLOGICAL PROPERTIES

PROPERTY	UNIT	SPECIFICATION Maximum	METHOD
Mesophilic aerobic count	CFU/g	10,000	AOAC 966.23/ Depth plate count
Yeasts and molds count	CFU/g	<100	SOLERIS DYM-109
Enterobacteriaceae count	CFU/g	<10	ISO 21528-2/ Depth plate count
Total coliform count	CFU/g	<10	ISO4832 /NTC 4458/ Depth plate count
Escherichia coli count	CFU/g	<10	ISO4832 /NTC 4458/ Depth plate count
Staphylococcus aureus (+) count	CFU/g	<10	ISO 6888/ NTC 4779/ Surface plate count
Bacillus Cereus count	CFU/g	<10	ISO 7932/ NTC 4679/ Surface plate count
A/P Salmonella sp	A/P	ABSENT	REVEAL 2.0 (9803) A.O.A.C Certificate No. 960801

PACKAGING SPECIFICATIONS

Presentation: Doypack bag for 1000 g

Packing: PET + NYLON + CLEAR PEBD + EVOH

Packaging: Box for 10 units

Labeling: Contains information regarding

- Product name.
- Ingredients.
- Production batch.
- Expiration date.
- Net weight.
- Manufacturer and address.
- Country.
- Storage conditions - **“Store in a cool and dry place”**

SAFETY INFORMATION

Allergen information

Cereals containing gluten and their derivatives (*)

Peanuts, nuts and their derivatives (0)

Shellfish and their derivatives (0)

Fish and its derivatives (0)

Eggs and their derivatives (0)

Dried fruits and their derivatives (0)

Milk and its derivatives (including lactose) (*)

Soy and its derivatives (*)

Sulfur dioxide and sulphites in concentrations higher than 10 mg/kg or 10 mg/liter expressed as SO₂ (0)

Celery and its derivatives (0)

Mustard and its derivatives (0)

Sesame seeds and their derivatives (0)

Mollusks and their derivatives (0)

Does not contain (0). Contains (1). May contain traces (*).

Non GMO statement: Produced from non genetically modified organism raw materials.

In compliance with EC regulations 1829 and 1830 of 2003.

Pesticides: In compliance with limits established by technical regulation EC 396 of 2005.

PROPERTY		UNIT	SPECIFICATION	METHOD
Heavy metals	Arsenic	ppm	0,1 max.	AOAC 968.15
	Lead	ppm	0,2 max.	AOAC 999.11
Mycotoxins	Aflatoxins (Sum of G1, G2, B1, B2)	ppb	10 max.	AOAC 994.08 - LC-MSMS
Foreign material		--	Absent	AOAC 965.38
Pesticides		--	According to European Union Legislation	GC-MSMS / LC-MSMS

DIRECTIONS

HOT DRINK

1. Put two tablespoons of Panela Luker per glass you want to prepare.
2. Add hot water.
3. Stir until panela is completely dissolved.
4. Enjoy a very delicious panela's drink.

COLD DRINK

1. Put two tablespoons per glass of Panela Luker you want to prepare.
2. Apply ice to taste and add cold water.
3. Stir until panela is completely dissolved (If you want add juice lemon to taste).
4. Enjoy a very delicious panela's drink.

USES

INTENDED USE: In food as sweetener on cold and hot drinks, or as a raw material in the confectionery and pastry industries.

UNINTENDED USE: Consumption after expiration date, use posterior to storage under inappropriate conditions that can alter the sensory, physicochemical and microbiological properties. **NOT SUITABLE FOR DIABETICS.**

CERTIFICATIONS

Product certification: None

Management systems: GMP, ISO 9001, BASC

NUTRITIONAL INFORMATION

Nutritional Information based on 100 g.

Energy	370 kcal	Cholesterol	0 mg
Energy	1548 KJ	Sodium	31,5 mg
Moisture	1,50 g	Calcium	134 mg
Total Protein	0 g	Iron	2,0 mg
Total carbohydrates	92 g	Vitamin A	0 IU
Sugars	92 g	Vitamin C	3,0 mg
Dietary fiber	0 g		
Total Fat	0 g		
Saturated fat	0 g		
Trans fatty acids	0 g		

EDITED BY	REVIEWED BY	APPROVED
Design and Development.	Quality control manager, regulatory affairs professional, food safety manager.	Design and Development Director

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