

## 1. QUALITY CONTROL GUIDELINES

These guidelines are broken down into 5 parts: Manufacturing, Bagging, Sampling, Loading, and B/L Information. Within this file you will find the following documents/certificates: SPEC, MSDS, Nutritional Values, Gluten Free declaration, NON-GMO declaration, Single Ingredient declaration, Allergen Free declaration.

- **MANUFACTURING:** Each lot must be free flowing and free of black flecks, metal, glass, stone, burnt sugar and other foreign material. A magnet of sufficient strength must be used during processing to remove all metals. Each lot must be run through the following tests prior to being bagged. If the lot falls within the specifications then it may be bagged, otherwise, it must be re-processed and sent for testing again, until it meets specifications. Once the lot passes these guidelines, it may be bagged.
  
- **BAGGING:** Bags must be 2 or 3 ply paper with a plastic liner or a strong waxy inner coating. Bags must have a small amount of empty space after sealing to prevent tearing. Pre-printed bags must be used. Manufacturing lot code must be stamped on the blank space on the bag directly following the AC Lot #.
  
- **SAMPLING:** Once testing is complete, a Certificate of Analysis must be completed.
  
- **LOADING:** A Loading Form must be completed for each container. Bagged sugar must be inspected to be free flowing by loading supervisor.
  
- **BILL OF LADING:** Must include: Lot Number, Bag Count, Certificate of Analysis, Name of Product

**2. REGULATORY COMPLIANCE INFORMATION:**

- A. Raw Material Description: Our sugar is manufactured from 100% Cane Sugar under a traceable quality program by an evaporation, concentration and centrifugation process. The cane sugar does not contain any kind of additives, coloring or any other chemical product.
- B. Ingredients Declaration: 100% Cane Sugar
- C. Allergens, Sulphites & Gluten: This product contains no Egg or Egg products, Milk or Milk products, Peanuts or Peanut products, Tree Nuts or Tree Nuts Products (Almond, Brazil Nut, Cashew, Chestnut, Hazelnut and Macadamia nut, Pecan, Pine Nuts, Pistachio or Walnut), Soybeans or Soybean products, Seafood, Sulphites or Gluten.
- D. Flavor NONE ADDED.
- E. This product is not irradiated.
- F. This product contains no components from an animal source.
- G. This product contains no genetically altered plant material.
- H. This product is compliant with the Norms NMX-F-084-SCFI-2004 and NOM-051-SCFI/SSA1-2010P
- I. This product is gluten free.

**3. DESCRIPTION:** Our cane sugar is made from naturally grown sugar cane under a strict, traceable quality program. Our cane sugar does not contain any kind of additives, artificial colors or any other chemical products.

**4. PHYSICAL SPECIFICATIONS:**

Sensory:

- Color: Golden light
- Flavor: Light sweet flavor
- Texture: Fine granulated
- Odor: Sugar- no off odor

PARAMETER	SPECIFICATIONS
APPEARANCE	Golden light
AFTER ACIDIFICATION ODOR	No objectionable odor
ODOR	Free from foreign odors.
TASTE	Free from foreign flavors.
PURITY BY POLARITY	Minimum 99.80
COLOR UI	Maximum 250-500 UI
CONDUCTIVITY ASH	No more than 0.25 %
TURBIDITY	Maximum 25 NTU
HUMIDITY	Maximum 0.05 %
SUGAR REDUCERS	Less than 0.05%
SULFUR DIOXIDE	Less than 15 mg/kg
INSOLUBLE	20 mg/kg
IRON	No more than 0.01 mg/kg
COPPER	No more than 2 mg/kg
LEAD	No more than 0.01 mg/kg
ARSENIC	No more than 0.01 mg/kg

Microbial Specifications:			
MESOPHILIC AEROBIC	3 UFC/g	-	50
YEAST	<10 UFC/g	-	50
MOLDS	<10 UFC/g	-	Zero
SALMONELLA	-	-	Zero

**5. SHIPPING AND STORAGE:**

- Shipping/ Storage: Dry Ambient/ Ideal Temperature 41- 77 F (5 – 25C). Ideal Humidity 40–60 %.
- Shelf Life: Under Ideal conditions in excess of 24 months
- Lot Coding: MMDDYY
- Special precautions for use: Do not store under direct sunlight or extremely wet conditions; do not store near chemicals or products with strong odors; and should never be stored in contact with the floor or walls.

**6. PACKAGING:** 50 lb paper bags  
2204 lb in polypropylene sack

7. NUTRITIONAL FACTS:

# Nutrition Facts

Serving Size 1 tsp (4g)  
Servings Per Container 170

<b>Amount Per Serving</b>	
<b>Calories</b> 15	Calories from Fat 0
<b>% Daily Value*</b>	
<b>Total Fat</b> 0g	<b>0%</b>
Sat. Fat 0g	<b>0%</b>
<i>Trans</i> Fat 0g	<b>0%</b>
<b>Sodium</b> 0mg	<b>0%</b>
<b>Total Carbohydrates</b> 4g	<b>1%</b>
Sugars 4g	
<b>Protein</b> 0g	

\* Percent daily values are based on a 2,000 calorie diet.

**8. ALLERGEN CHECKLIST:**

Product Name: White Sugar

Please refer to the following chart for each product. The first column indicates the allergens that may be found in the product, either by addition or by cross contamination. The second column indicates the allergens that are present in other products that are run on the same equipment but at a different time, in the plant. The third column indicates whether any of those ingredients are present in the plant.

**Components**

	Present in Product	Present in other products made on the same line	Present in the same plant	Is protein present?
Peanuts (Including peanut oil)	NO	NO	NO	NO
Tree Nuts or Oils	NO	NO	NO	NO
Sesame Seeds	NO	NO	NO	NO
Milk & derivatives	NO	NO	NO	NO
Eggs	NO	NO	NO	NO
Fish	NO	NO	NO	NO
Shellfish	NO	NO	NO	NO
Soy	NO	NO	NO	NO
Wheat Products	NO	NO	NO	NO
Wheat Gluten	NO	NO	NO	NO
Rye Gluten	NO	NO	NO	NO
Barley Gluten	NO	NO	NO	NO
Oat Gluten	NO	NO	NO	NO
Sulphites	NO	NO	NO	NO
Corn	NO	NO	NO	NO
Poppy Seeds	NO	NO	NO	NO
Sunflower Seeds	NO	NO	NO	NO
MSG (mono-sodium lutamate)	NO	NO	NO	NO
Tartrazine	NO	NO	NO	NO
Celery (roots and stalks only)	NO	NO	NO	NO
Mustard Seeds	NO	NO	NO	NO

**9. AFFIDAVIT FOR INGREDIENTS**

Dear Customer:

In order for you to understand the status of the ingredients we sell or intend to sell to you. We would like you to review our records and respond to the following questions. Please note that these questions apply to all components of the ingredient, including processing aids and carriers.

Company: F&T Ventures.

Ingredient: White sugar

To the best of our knowledge the ingredient we provide you:	Does	Does Not
• Contain genetically engineered ingredients or carrier sources -	-	√
• Use ingredients that have been exposed to irradiation -	-	√
• Use ingredients that were grown on land exposed to sewer sludge -	-	√
• Synthetic Ingredients -	-	√
• Synthetic Solvents (ie. Hexane) -	-	√
• Synthetic Carriers (ie. Propylene glycol) -	-	√
• Artificial Preservatives -	-	√

We do maintain the back up for review by an accepted authority.

