

	PANELA	Code: AS 1 FT 007
		Edition No.: 1

Product Description: Product obtained from the extraction evaporation of the juice of the sugaR

Scope: We also offer (WHITE LABEL) in different commercial brands and presentations.

Guidelines: Law 40 of 1990, Resolution 779 of 2006, NTC 1311.

1. US Legal Name of product: Panela MI TIERRITA
(Imported_&_Distributed:_Tropical_Market_LLC)
2. Health Record: RSAV6I16901 + FDA Register Plant.
3. Composition: 100% cane juice
Note: DO NOT use chemical bleaching, natural or artificial coloring and / or sugars is guaranteed.
4. Manufacturing aid
Calcium Hydroxide: pH regulator
Phosphoric acid: pH regulator
Vegetable oil defoamer Clarifying polyacrylamide
5. Shelf Life: 12 months from date of manufacture
6. Instructions for use: To be diluted in water to taste, to sweeten beverages or food preparation
7. Precautions and Restrictions: None
8. Commercial Presentation:

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Presentation	Specification	Dimension per unit	Dimension for package
Cone 8 Unit. x 113.5 g (export)	8 units per 113.5g each one in conical shape, packed in polypropylene bag shrunk thermoplastic	Diameter 68 to 71 mm High 25 to 30 mm	Length 145 to 150 mm Width 145 to 150 mm Height 50 to 55 mm
Molded round x 454 g (export)	1 unit per 454g each Wheel, packed in polypropylene bag shrunk thermoplastic	Diameter 122 to 127 mm High 30 to 35 mm	N.A
Instant Powder x 454g (export)	1 unit per 454g mono polypropylene zip lock bag.	N.A	Length 180 to 185mm Width 110 to 115 mm Height 70 to 80 mm



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9. Sensory Characteristics:

Feature	Specification
Color	Candy Texture clear, free from greening
Odor	Characteristic of panela, free from foreign odors
Taste	Characteristic of panela, free from foreign flavors
Texture	Solid compact, no softening

10. Physicochemical Properties:

Panela square, cone, cake, jaggery round

Feature	Specification
% Reducing sugars (as glucose)	Min. 5.5
% No reducing sugars (as sucrose)	Max. 83
% Protein (N x 6.25)	Min. 0.2
% Ash	Min. 0.8
% Humidity	Max. 9.0
Lead (mg/Kg)	Max. 0.2
Arsenic (mg/Kg)	Max. 0.1
SO ₂	< 0.0

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Panela instant (powdered)

Feature	Specification
% Reducing sugars (as glucose)	Min. 5
% No reducing sugars (as sucrose)	Max. 93
% Protein (N x 6.25)	Min. 0.2
% Ash	Min. 1.0
% Humidity	Max. 5
Lead (mg/Kg)	Max. 0.2
Arsenic (mg/Kg)	Max. 0.1
SO ₂	< 0.05
Dyes	Negative

11. Microbiological characteristics

Feature	Specification
Molds and yeasts count FU / g	Max. 150


Good Manufacturing Practices are guaranteed during production.

12. Handling and special controls over the distribution and Marketing:

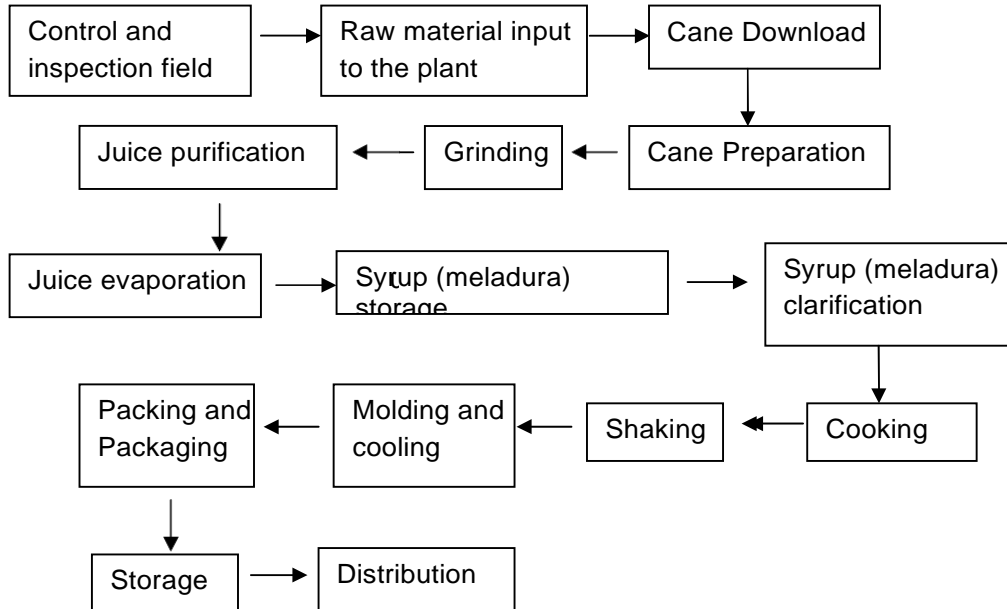
The product must be transported in clean, dry vegetables, pest free

13. Storage conditions to consider in the product:

Store in a cool dry place, protected from moisture.

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14. Process Flow program:



Contingent Actions: Not applicable for this document.

Documentary references: Not applicable for this document.

FOR MORE INFORMATION PLEASE CONTACT US

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