

Product	Organic Panela Sugar
Deutsch	BIO Panela Zucker
Nederlands	Panela Suiker Biologisch
Latin	Tabula saccharo
Country of Origin	Colombia
Article Number / Artikelnummer	42770
Issue date / Ausgabedatum	03-12-2021
Reference Code / Referenznummer	20220309
Control Body Number	NL-BIO-01
HS-Code	17011390

Grain size:	0.01-0.3 mm
Packaging:	25 kg in PE paper bag
Shelf life:	3 years
Storage:	Store in a cool, dry place protected from light
Moisture content:	Max.3%
Ash:	Min. 1%
Volume weight:	Approx.720-790g/L
Usage:	Table sugar

***From controlled organic farming**

Sensory properties

Look:	Brown
Flavour:	Sweet
Shape:	Fine

Description

Organic Panela sugar is a traditional sugar speciality from Colombia. It is not subject to any refining or other chemical processes. The wonderful taste of toffee, caramel, honey and a hint of liquorice make this whole cane sugar a real experience.

In Colombia, Organic Panela sugar is mainly used in hot and cold drinks. Depending on the desired sweetness, the appropriate amount is mixed with cold or hot water, plus a dash of fresh lime juice and the adventure begins.

Let us convince you of its versatility and experiment with this 100% natural natural sugar.

Important note

As these are natural products, deviations (e.g. in colour, aroma, microbiology) between different batches are possible and unavoidable due to cultivation, harvesting and processing. All given values are average values and do not constitute basis for warranty or product liability legal claims.

Nutritional labelling

Nutritional values are given for information only; the figures given are from publicly available sources whose reliability is not our responsibility.

Vigor	1647 kJ / 387 kcal	kcal/100g
Grease	0,0g	g/100g
of which saturated fatty acids	0,0g	g/100g
Carbohydrates	95,63 g	g/100g
of which sugar	68,04 g	g/100g
Protein	1,16 g	g/100g
Fibres	0g	g/100g
Salt	0,05 g	g/100g

Microbiological information according to the recommendation of the German Society for Hygiene and Microbiology (DGHM)

Microbiological results	Warning value	Guideline value	Unit Procedure	Method
Total bacterial count			KBE/g	DIN EN ISO 4833-1
Yeasts			KBE/g	§64 LFGB L 01.00-37
Molds		1,0*10A5	KBE/g	§64 LFGB L 01.00-37
E. Coli	1,0*10A4	1,0*10A3	KBE/g	DIN ISO 16649-2
Bacillus cereus, presumed	1,0*10A4	1,0*10A3	KBE/g	DIN EN ISO 7932
Sulfitred Clostridia, spores	1,0*10A4	1,0*10A3	/g	DRCM-B., 36°C, 3 d
Salmonella	negative	negative	/ 25g	§64 LFGB L 00.00-20

Chemical/physical information

The goods comply with the legal requirements of the Contaminant Maximum Level Regulation EG1881/2006 at the time of delivery

The product complies with the requirements of Regulation EU396/2005 on maximum residue levels of pesticides. Organic goods comply with the guidelines of the BNN (www.n-bnn.de) at the time of delivery.

Allergens

Description	containing		in factory		same line	
	Yes	No	Yes	No	Yes	No
Cereals containing gluten(namely:wheat, rye, barley, oat, spelt, kamut or hybrids) and products thereof		X		X		X
Crustaceans and products thereof		X		X		X
Egg and products thereof		X		X		X
Fish and products thereof		X		X		X
Peanuts and products thereof		X		X		X
Soy beans and products thereof		X		X		X
Milk and products thereof (incl. Lactose)		X		X		X
Nuts(namely:almonds, hazelnut, walnut, pistachio, a.o) and products thereof		X		X		X
Celery and products thereof		X		X		X
Mustard and products thereof		X		X		X
Sesame seeds and products thereof		X		X		X
Sulphur dioxide and sulphites in a concentration of more than 10mg/kg or 10mg/liter		X		X		X
Lupin und products thereof		X		X		X
Molluscs and products thereof		X		X		X

Allergens

All our products are lovingly filled by hand. No allergens are present in our company. We are very careful that only the pure products get into the packaging. For all preventive measures taken and experience, the absence of traces of allergenic substances cannot be guaranteed 100%. Cross-contamination may have occurred already in the field, at harvest, transport etc.

General information

At the time of delivery, this product complies with the applicable food law regulations of the Federal Republic of Germany and the European Union. All information has been carefully compiled and corresponds to our current state of knowledge. Therefore, and due to possible changes in law, the information contained herein is provided without warranty, guarantee or warranty.

The goods were not produced directly or indirectly with the aid of genetic engineering processes using genetically modified organisms / auxiliaries. This product is therefore not subject to the labelling requirements of Regulation (EC) 1829/2003 and (EC) 1830/2003.

No irradiated raw materials were used for production, nor was the product itself subjected to an irradiation process.

This product specification does not release the recipient of the goods from his obligation of an independent and careful incoming inspection, also with regard to the suitability of the goods for the intended purpose.

The packaging complies with the current food law requirements according to Regulation (EC) 1935/2004.

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