

TECHNICAL DATASHEET “REFINED WHITE SUGAR”

Denomination:

White sugar.

Trademark:

Enmer

Chemical name:

The white sugar consists of sucrose (C₁₂H₂₂O₁₁).

Raw material:

Raw cane sugar of predominantly Brazilian origin.

Ingredient:

100% Refined white sugar .

Method of production:

The granulated white sugar produced by COSUMAR CASABLANCA is obtained from raw cane sugar. The raw sugar passes through various Chemical physics operations to produce a granulated white sugar. These operations are refining, purification, filtration, adsorption discoloration on anion exchange resin, evaporation, crystallization, drying and cooling before storage in conditioned vertical silos.

Production site:

Refinery of COSUMAR S.A, 8 rue Mouatamid Ibnou Abbad, BP 3098 - 20300 - Casablanca - Morocco.

Chemical Physics properties:

| Description | Reference method | Specifications |
|-------------------------------------|--|--|
| Appearance | Nutritive Sweetener Taste, Odor, and Appearance, SM-PR-420 | White crystals or crystalline powder without foreign materials |
| Taste | Nutritive Sweetener Taste, Odor, and Appearance, SM-PR-420 | Typically sweet with no off taste |
| Odor | Nutritive Sweetener Taste, Odor, and Appearance, SM-PR-420 | No off odor |
| Odor after acidification | Nutritive Sweetener Taste, Odor, and Appearance, SM-PR-310 | No off odor |
| Floc potential | ICUMSA GS2/3-40 (2007) | Negative |
| Assay (Purity) | By calculation: 100 - (Invert sugar + Ash + Moisture) | 99.90 % min |
| Polarization | ICUMSA Method GS 2/3-1 (2011) | 99.86 °Z min |
| Color | ICUMSA GS2/3-10(2011) | 45 ICUMSA Units max |
| Turbidity | ICUMSA GS 2/3-18(2007) | 20 ICUMSA Units max |
| Ash | ICUMSA GS 2/3/9-17 (2011) | 0.015 (% w/w) max |
| Invert Sugar | ICUMSA GS 2/3/9-5 (2011) | 0.04 (% w/w) max |
| Loss on drying (Moisture) | ICUMSA GS 2/1/3/9-15 (2007) | 0.04 (% w/w) max |
| Sulfur Dioxide | ICUMSA GS 2/1/7/9-33 (2011) | 6 (mg / kg) max |
| Sediment | ICUMSA GS 2/3/9-19 (2007) | 7 (mg / kg) max |
| Screen Size | ICUMSA GS 2/9-37 (2007) | % Grains ≥ 1.25 mm : 1.0 % max |
| Lead | Plomb (Pb) Méthode : DIN EN ISO 15763 (2010) | 0.01 (mg / kg) max |
| Arsenic | Arsenic (Aliments, ICP-MS) Méthode : DIN EN ISO 15763 (2010) | 0.05 (mg / kg) max |
| Iron | Iron (ICP-AES) Méthode : adaptée de NF EN ISO 11885 | 1 (mg / kg) max |
| Copper | Copper (Cu) Méthode : adaptée de NF EN ISO 11885 | 0.3 (mg / kg) max |
| Total Aerobic Plate Count | ICUMSA GS 2/3-41(2011) | 200 (CFU/ 10g) max |
| Total Aerobic Yeast Count | ICUMSA GS2/3-47 (2015) | 10 (yeast CFU/ 10) g max |
| Total Aerobic Mold Count | ICUMSA GS2/3-45 (2017) | 10 (mold CFU/ 10g) max |
| TAB | ICUMSA GS2/3-50 (2017) | 10 (CFU/ 10g) max |
| Thermophilic Spore-Forming Bacteria | ICUMSA GS 2/3-49(1998) | 75 (CFU/ 10g) max |
| Guaiacol test | ICUMSA Method GS2/3-50 (2013) | Absent in 10g |



Laboratories & QSE Department

Nutritive value per 100 grams:

| | |
|----------------------|-----|
| Energy in (Kcal) | 400 |
| Protein in (g) | 0 |
| Carbohydrates in (g) | 100 |
| Dietary fibre in (g) | 0 |
| Total fat in (g) | 0 |
| Cholesterol in (g) | 0 |

Declarations:

NON-GMO PRODUCT: We, COSUMAR S/A, 8, RUE ELMOUATAMID IBNOU ABBAD ,B,P 3098 ROCHES NOIRES – 20300 CASABLANCA, MAROC, as producer, herewith certify that sugar cane used in the production of refined sugar is not genetically modified.

NON-PESTICIDE PRODUCT: We, COSUMAR S/A, 8, RUE ELMOUATAMID IBNOU ABBAD ,B,P 3098 ROCHES NOIRES – 20300 CASABLANCA, MAROC, as producers of the goods, hereby certify that the above sugar doesn't contain pesticide residues.

NON-IONIZATION: We, COSUMAR S/A, 8, RUE ELMOUATAMID IBNOU ABBAD B,P 3098 ROCHES NOIRES – 20300 CASABLANCA, MAROC, as producer, herewith confirm that radiation level for the above mentioned merchandise not exceed 150 BQ / Kg. is suitable and fit for human consumption.

NON-ALLERGEN : We, COSUMAR S/A, 8, RUE ELMOUATAMID IBNOU ABBAD ,B,P 3098 ROCHES NOIRES – 20300 CASABLANCA, MAROC, as producers of the goods, hereby certify that the above sugar doesn't contain allergens introduced voluntarily (within the meaning of the directive 2000/13/ce and of the directive modifying the appendix iii (a))

DECLARATION ON PRODUCT ORIGIN: We, COSUMAR S/A, 8, RUE ELMOUATAMID IBNOU ABBAD ,B,P 3098 ROCHES NOIRES – 20300 CASABLANCA, MAROC, as producers of the goods, certifies that the sugar is 100% of vegetable origin..

Traceability:

Reading keys and batch number:

| | | | | | |
|----------------------|---|----|----|----|----|
| Batch number: | 1 | 19 | 11 | 15 | 00 |
| subsidiary company | | | | | |
| Year | | | | | |
| Month | | | | | |
| Day | | | | | |
| Production site | | | | | |

PACKING:

- Polyethylene and polypropylene bags (50 kg, 25 Kg)
- Polyethylene and polypropylene big-bag :1 ton, 1,1 ton, 1,2 ton , 26 ton
- Kraft bags 25 Kg.

STORAGE CONDITIONS: Storage should be performed at room temperature (20 ° C to 30 ° C) and at a relative humidity of less than 60%, avoiding thermal shock, contact with moist surfaces and proximity to odorous products.

SHELF LIFE: two years from production date.

INTENDED USE:

- Direct consumption: Hot and cold drinks, hot sweet dishes, cakes,...
- As a filling sweetening ingredient: Manufacture of beverages, biscuits, chocolate, confectionery ...
- As a sweetening ingredient: Dairy industry, Pharmaceutical industry, ...

PRESERVATION INSTRUCTIONS AND CONSUMPTION TERM ONCE OPENED: stored in a place away from humidity and high temperature

CASABLANCA, May 17, 2023