



Back To Your Roots Soil Solutions

High Brix Manufacturing

Organic Paperwork for Verification 2020

Cane Sugar



Pure Life Organic Foods Limited

6625 W. Sahara Avenue, Suite 1 Las Vegas, NV 89146 United States

is certified to the **USDA organic regulations, 7 CFR Part 205**



Scope: Handling

Once certified, a production or handling operation's organic certification continues in effect until surrendered, suspended, or revoked.

Status of this certification and specific certified organic products covered may be verified at:

<https://organic.ams.usda.gov/Integrity/CP/OPP.aspx?cid=60&nopid=2580001174>

Certified in compliance with the terms of the US-Canada Organic Equivalency Arrangement.

Effective Date: July 11, 2012

Issue Date: November 08, 2019

Anniversary Date: March 31

The Anniversary Date is the due date for submitting the annual update to OneCert. It is not an expiration date.

PRODUCT NAME	CATEGORY
Tapioca Chips	100% Organic
Tapioca Fiber	100% Organic
Tapioca Flour	100% Organic
Tapioca Starch	100% Organic
Apple Cider Vinegar (Feed Grade)	Organic
Cane Molasses	Organic
Cane Sugar	Organic
Ethanol	Organic
Molasses and Apple Cider Vinegar Blend (Feed Grade)	Organic
Tapioca Syrup	Organic

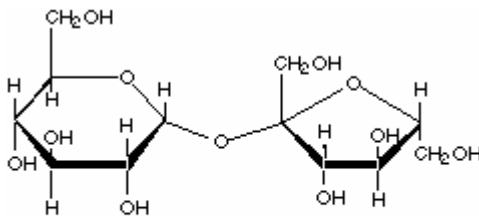


MATERIAL SAFETY DATA SHEET

Section 1 - GENERAL REMARK

Sugar is a safe food ingredient. With regard to its safety, it can be compared to starch, glucose syrups.

Section 2- PRODUCT IDENTIFICATION



Sucrose
(glucose (α1-->2) fructose)

Saccharose C12 H22 O11

Section 3 - CHEMICAL PRODUCT AND COMPANY IDENTIFICATION

PRODUCT NAME: Organic cane Sugar

PRODUCT USE: Human consumption

SUPPLIER

Pure Life Organic Foods Limited (USA).

3910 Pecos McLeod Suite D-100 Las Vegas, Nevada 89121-4304

United States

Section 4 - HAZARDS IDENTIFICATION

- Kst value : 130...150

The next figures refer to sugar dust (<100 microns) : Class 1

- Minimum ignition temp. 380°C

- Minimum ignition energy: 10 milli joule
- Explosive limits (kg/m³): minimum 60 gr/m³
- Maximum rate of pressure rise (explosivity) : 425 bar /sec
- Maximum pressure : 8 - 9 bar

Section 5 – COMPOSITION / INFORMATION ON INGREDIENTS

S.No.	Physio-Chemical	Range Value
1.	Polarisation	Minimum 99.5 degrees
2.	Moisture	Maximum 0.10 %
3.	Reducing Sugar	Maximum 0.25%
4.	Mean Aperture	Maximum 0.40- 1.2 mm
5.	Variation Coefficient	Maximum 40%
6.	Fe Particle	Below 2 mg.
	Microbiological	
7.	Total Plate Count [CFU] (/ 10gm)	Maximum 500
8.	Yeast & Mould Count [CFU] (/10gm)	Maximum 50
9.	Salmonella	Negative in 25g
	Additional Test and Heavy Metal	
10.	Conductivity Ash	0.15%
11.	Arsenic	Maximum 1mg/kg
12.	Copper	Maximum 2mg/kg
13.	Cadmium	Maximum 0.1mg/kg
14.	Mercury	Maximum 0.1mg/kg
15.	Lead	Maximum 1mg/kg

Section 6 – FIRST AND MEASURES SWALLOWED

- No specific measures can be specified

Section 7 - FIRE FIGHTING MEASURES

- Self heating / spontaneous combustion risk - No
- Fire extinguishing media - Water

Section 8 - ACCIDENTAL RELEASE MEASURES

EMERGENCY PROCEDURES : None

Sugar is a non-hazardous material meant for human consumption. It is a natural sweetener in food substances.

Section 9 - HANDLING AND STORAGE

PROCEDURE FOR HANDLING

- Storage in dry place, advised to keep away from moisture to avoid lumping of sugar. Currently sugar is free-flowing.
- Store away from sources of heat or ignition to avoid melting / caramelising

STORAGE:

- Shelf life: no time limit under specified conditions
- Storage conditions: store in dry place
(Crystal sugar) temp. 15° - 25°C
- Relative humidity :50 - 60%
- For caster and icing sugar the conditions of storage are more restrictive
(temp.17-22°C - HR: 50-60%);

STORAGE INCOMPATIBILITY

- None

STORAGE REQUIREMENTS

- Keep dry.
- Store under cover.
- Store away from sources of heat or ignition.
- Observe manufacturer's storing and handling recommendations.

Section 10 - EXPOSURE CONTROLS / PERSONAL PROTECTION

- Individual protective measures (respirators, gloves,..) : no special measures;

Section 11 - PHYSICAL AND CHEMICAL PROPERTIES

APPEARANCE

- White crystals
- Soluble in water.

PHYSICAL PROPERTIES

- Solid.
- Mixes with water.
- Molecular Weight: 342.34 Boiling Range (°C): Not available
- Melting Range (°C): 160-186 Specific Gravity (water=1): 1.59
- Solubility in water (g/L): Miscible pH (as supplied): Not applicable
- pH (1% solution): Not available Vapour Pressure (kPa): Not applicable
- Volatile Component (%vol): Not applicable Evaporation Rate: Not applicable
- Relative Vapour Density (air=1): Not applicable Flash Point (°C): Not applicable
- Autoignition Temp (°C): Not available Decomposition Temp (°C): Not available

Note: No specific properties linked to hazards identified

Section 12 - CHEMICAL STABILITY AND REACTIVITY INFORMATION

CONDITIONS CONTRIBUTING TO INSTABILITY

- Presence of incompatible materials like water
- Product is considered stable.
- Hazardous polymerization will not occur.

Section 13 - TOXICOLOGICAL INFORMATION

- LD50 : 29700 mg/kg , tested in rats
- Skin irritation: no
- Eye irritation: no

CHRONIC HEALTH EFFECTS

- Principal routes of exposure are by accidental skin and eye contact and inhalation of generated dusts.

TOXICITY AND IRRITATION

- None assigned. Refer to individual constituents.
- Sucrose: Unless otherwise specified - data extracted from RTECS - Register of Toxic Effects of Chemical Substances.
- Toxicity irradiation: Nil Reported

Section 14 - ECOLOGICAL INFORMATION

- No data for White Sugar.

Section 15 - TRANSPORTATION INFORMATION

- Hazard symbols none
- R symbols none

Section 16 - REGULATORY INFORMATION

Authorized food ingredient complies with –

- Regulation EC (178/2002) - General principles of Food law
- Regulation EC (1935/2004) - Materials and articles intended to come into contact with food
- Regulation EC (852/2004) - Hygiene of foodstuffs
- Regulation EC (2002/72/EC) - Plastic materials and articles intended to come into contact with foodstuffs.