



**Back To Your Roots Soil Solutions
High Brix Manufacturing**

Organic Paperwork for Verification 2019

Cane Sugar and Cane Molasses



Certified Organic by OneCert



**Pure Life Organic Foods Limited
C/O Goldberg, Maroney & Asso LTD.
3910 Pecos Mcleod Suite D-100
Las Vegas, NV 89121-4304
United States**

Certified Organic under the US National Organic Program 7 CFR Part 205

Type of operation: **Handling**

Certified products:

Product	Category		
Coconut Cream	100% Organic	Apple Cider Vinegar (Feed Grade)	Organic
Coconut Milk	100% Organic	Brown Rice Syrup	Organic
Coconut Water	100% Organic	Cane Molasses	Organic
Crude Coconut Oil	100% Organic	Cane Sugar	Organic
Desiccated Coconut	100% Organic	Clarified Rice Syrup	Organic
Tapioca Chips	100% Organic	Ethanol	Organic
Tapioca Fiber	100% Organic	Molasses and Apple Cider Vinegar Blend (Feed Grade)	Organic
Tapioca Flour	100% Organic	Rice Protein Powder	Organic
Tapioca Starch	100% Organic	Rice Syrup Solids/Maltodextrin	Organic
Virgin Coconut Oil	100% Organic	Tapioca Syrup	Organic

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

Initial Effective Date: **11 July 2012**

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

Update Issued: **21 September 2018**

Anniversary Date: **31 March 2018**

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

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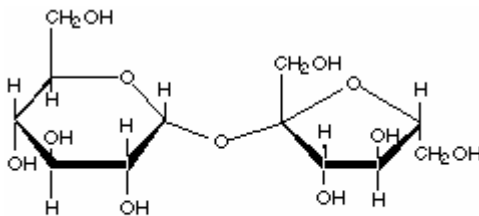


MATERIAL SAFETY DATA SHEET

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.



MATERIAL SAFETY DATA SHEET

1 - CHEMICAL PRODUCT AND COMPANY IDENTIFICATION

PRODUCT NAME: Molasses Syrup

SUPPLIER

Pure Diets India Ltd
94, Ramjial Market,
Opp L Pocket Sarita Vihar
New Delhi – 110076
INDIA
TEL: +91-11-64513381/2/3

2 - HAZARDS IDENTIFICATION

Emergency Overview

This material should be stored in a vented tank designed to contain a material with a specific gravity of 1.3 or greater. Material can ferment if excessive moisture contamination is allowed. Fermentation can yield carbon dioxide with possible traces of ethanol or volatile fatty acids (e.g. acetic, propionic, lactic, or butyric) and if exposed to a spark or flame may result in an explosion. These conditions should be avoided. If maintenance of tank requires entry by personnel, OSHA's Confined Space standard (29CFR1910.146) shall be complied with. If welding is to be performed, the tank should be gas freed and only certified welders shall perform welding operations.

Section 3 - Potential Health Effects

Eyes - Mild irritant

Skin - None

Inhalation – Insufficient oxygen may be present in vessels containing the product due to the generation of carbon monoxide during fermentation

4. FIRST AID MEASURES

Eyes: Flush eyes for 15 minutes.

Skin: Wash with soap and water.

Ingestion: No data

5. FIRE FIGHTING MEASURES

Flashpoint (Method used)

Flammable Limits in Air

Non-flammable

Non-flammable

Non-combustible

Non-combustible

Extinguishing Agents - NA

Unusual Fire and Explosion Hazards – Fermentation occurs when diluted with water and is accelerated by heat. During fermentation, carbon monoxide with possible traces of ethanol or volatile fatty acids (e.g., acetic, propionic, lactic, or butyric) is given off, which produces inhalation hazards and possible explosion hazards.

6. ACCIDENTAL RELEASE MEASURES

Steps to be Taken in Case Material is Released or Spilled

Small spills - Stop the source of the spill. Recover as much product as possible for reuse. Absorb remaining spill and dispose solids in waste container.

Large spills - Stop the source of the spill. Create diversionary structures to minimize the extent of the release. Prevent the release from entering a waterway or sewer. Recover useable product. Absorb remaining spill and dispose of at an approved facility such as a municipal landfill or land application site.

7. HANDLING AND STORAGE

This material should be stored in a vented tank designed to contain a material with a specific gravity of 1.3 or greater. Material can ferment if excessive moisture contamination is allowed.

8. EXPOSURE CONTROLS, PERSONAL PROTECTION

Respiratory Protection - None

Ventilation – Provide adequate ventilation to prevent accumulation of vapors.

Skin Protection - Rubber gloves

Eye Protection - Safety glasses

Hygiene - Wash any exposed area promptly with soap and water. Launder contaminated clothing.

Other Control Measures - None

9. PHYSICAL AND CHEMICAL PROPERTIES

S.No.	Physio-Chemical	Range Value
1.	Appearance	Dark brown syrupy liquid
2.	Physical State	Liquid
3.	Boiling Point	Very high
4.	Solubility in Water	Soluble
5.	Odor	Sweet
6.	Specific Gravity	1.45
7.	Freezing/Melting Point	Varies
8.	% Volatile, by Volume	No data
9.	Vapor Density in Air	Water vapor only
10.	pH	4 to 6

10. STABILITY AND REACTIVITY

Chemical Stability - Stable

Conditions to Avoid – Excess moisture or heat. Unventilated containers.

Incompatibility with Other Materials - Reacts with concentrated nitric acid or concentrated Sulphuric acid. Ferments when diluted with water.

Hazard Decomposition Products – Carbon monoxide, alcohol or fatty acid vapors

Hazardous Polymerization - NA

11. ECOLOGICAL INFORMATION

Prevent releases to land or water. Results in high Biological Oxygen Demand (BOD) and potential oxygen depletion of aquatic systems.

12. DISPOSAL CONSIDERATIONS

Dispose of waste material at an approved municipal landfill or land application site.

13. TRANSPORT INFORMATION

Hazardous Materials Description/ Proper Shipping Name - NA

DOT Hazard Class - NA

DOT Identification Number - NA

X This product is not a DOT hazardous material.

14. 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.

15. ECOLOGICAL INFORMATION

No data for Molasses syrup.

16. OTHER INFORMATION

The information supplied here is based on our current state of knowledge. This information is intended to describe our products with respect to safety requirements.