United Nations
Relief and Works Agency
for Palestine Refugees
in the Near East

Procurement Section (Goods & IT)
Central Support Services Division
UNRWA Headquarters Amman

WHITE SUGER

1. SPECIFICATIONS:

The White Sugar shall be in accordance with the following specifications:

General Description of White Sugar: Refined beet or cane white crystal sugar (Eccategory no. 2) of healthy quality, fit for human consumption, dry and free running of homogenous grain size.
The product shall meet the testing requirements stated in this document.

Parameter	Requirements	Reference Method (or equivalent)
Taste and smell	Natural	Sensorial examination
Polarization	99.8 degrees (minimum)	ICUMSA Method GS2/3-1 (2011)
Moisture	0.06% max.	ICUMSA Method GS2/1/3/9-15 (2007
Purity	Extra pure (Free from foreign matters)	
Free flowing	Free flowing	
Inverted sugar	0.04% max.	ICUMSA Method GS 2/3/9-5 (2011)
Ash	0.027% max. (not more than 15 points)	
Colour **Colour in solution** **Points in total**	Not more than 9 points Not more than 6 Points (45 units ICUMSA max.) 22 points max.	ICUMSA Method GS 2/3-10 (2011)
1 point equals	1. 0.0018% ash 2. 0.5 units of colour type units 3. 7.5 attenuation index for colour in solution at 420 NM (ICUMSA)	
Coliforms	10 cfu/10 g max.	ISO 4832
Salmonella	Absent in 25 g	ISO 6759
Yeast and Moulds	20 cfu/ 10g max.	ICUMSA Method GS 2/3-47 (1998)

Sulphar dioxide	15 mg/kg max .	ICUMSA Method GS 2/1/7/9-33 (2011)
Arsenic (As)	0.5 mg/kg max.	ICUMSA Method GS 2/3/9-25 (2007)
Lead (Pb)	0.5 mg /kg max.	ICUMSA Method GS 2/3-24 (1998)
Copper (Cu)	1 mg/kg max	ICUMSA Method GS 9-9 (2013)

* N.B.: The food commodity must not be derived from biotechnology. Suppliers must ensure that food commodities are brought in from countries whose health status allows this .

2. <u>TECHNICAL DOCUMENT REQUIREMENTS:</u>

When required, suppliers shall submit a Certificate of Analysis of the final product to UNRWA, along with other documents.

3. <u>Food safety and quality management at manufacturing premises</u>

- The manufacturer shall be able to demonstrate by principle and practice the adoption, implementation and recording of:
  - Good Manufacturing Practices (GMPs)
  - Good Hygiene Practices (GHPs)
  - Hazard Analysis Critical Control Point Program (HACCP)
  - Global Food Safety Initiative (GFSI) scheme principles
- In this context an appointed UNRWA staff/Quantity & Quality Inspector/Surveyor/Auditor is entitled to visit the factory without prior notice during any period when UNRWA product is being manufactured to check that production is done as per UNRWA contract specifications.
- The UNRWA staff/Inspector/Surveyor/Auditors may examine any aspect of Supplier's manufacturing premises and its documentation relating to any products or services provided to UNRWA, including but not limited to production facilities, procedures, records, certifications, or practices.
- Food suppliers shall notify UNRWA immediately of lots (pre-delivery and post-delivery) that fail to meet contract requirements. Any testing on food safety parameters for foods (and/or the associated raw materials) delivered to UNRWA shall be pre-agreed with UNRWA.
- The producer shall be authorized by competent governmental authorities to process products for human consumption and to export. The authorization of export is only required when the producer supplies UNRWA internationally.

4. **PRODUCT SAFETY:**

- The product shall not contain any harmful substances including, but not limited to, micro-organisms, heavy metals, pesticides, mycotoxin, foreign matter or anti-nutritional factors, in amounts that may represent a hazard to health. Where there is no applicable standard available, The Joint FAO/WHO Expert Committee on Food Additives (JECFA) and The European Food Safety Authority (EFSA) evaluations shall be considered for guidance limits.
- Fit for human consumption guarantee: Suppliers shall manage the quality of their product and guarantee that the product is 'fit for human consumption' and in line with TIC Council/IFIA Guidelines.
- The product shall comply strictly with Codex General Standard for Contaminants and Toxins in Food and Feed (CXS193-1995), Codex Maximum Residue Limits (MRLs) and Codex Extraneous Maximum Residue Limits (EMRLs) for Pesticides, Codex Maximum Residue Limits (MRLs) for Residues of Veterinary Drugs in foods (CX/MRL 2-2021) and Guidelines of International Commission on Microbiological Specifications for Foods.
- Supply food stuff form producers or companies registered in white list of NFSA (NATIONAL FOOD SAFETY AUTHORITY).

5. **PACKING:**

The White sugar shall be packed in new sound double bags woven outer and solid plastic inner (of minimum weight of 110 g net) manufactured of single polythene lined polypropylene. Each bag shall contain a uniform weight of 50 kg Net.

*UNIT OF PACKING AS AGREED IN CONTRACT

6. **STORING:**

White Sugar must be stored under dry, ventilated, and hygienic conditions.

7. **MARKING:** SEE ATTACHED SPECIAL CONDITIONS OF CONTRACT.

All the above specifications will be strictly adhered to at Field level.

8. **SHELF LIFE**

The product shall have a minimum of 80% of shelf-life remaining when presented to UNRWA for inspection, unless otherwise authorized by UNRWA.
Shelf-Life duration: at least 12 months