

NATIONAL SUGAR MARKETING

Bensenville Facility Food Safety Plan

**Granulated,
Powdered, &
Brown Sugar**

Version: 09/19/2022

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Plan Approval

Warehouse Manager
(Local Coordinator):



Date: 01/09/2024

Quality Assurance:



Date: 01/09/2024

Facility Information

Facility Name:	Bensenville Supreme Facility
Facility Address:	591 B Supreme Drive, Bensenville, IL 60106
Phone:	(630) 509-2146
Plant/Facility Manager:	Levi Holmes
Local HACCP Coordinator:	Levi Holmes
HACCP Coordinator (PCQI):	Mia Burns
Number of Employees:	10 Employees
Temporary Employees:	Yes, 3—4 temporary employees.
Facility Description:	The Bensenville facility is a flat storage warehousing operation. This facility can receive dry van trailer and boxcar shipments. After storage, this facility ships product via dry van trailer. Boxcar shipments are utilized to transport remelt sugar back to the beet refineries for reprocessing.

Food Safety

Products:	Granulated Sugar, Powdered Sugar, and Brown Sugar		
Third Party Audit Standard:	SQF Food Safety Code: Storage and Distribution		
Certification Body:	CICS Americas		
Import Capability:	Yes, Sudden Americas is the importing agent for import cane sugar.		
Ingredients/Raw Materials:	Granulated sugar, powdered sugar, and brown sugar from beet and cane refineries.		
Packaging:	This facility does not package products.		
Prerequisite Programs:	1. Employee Training	2. Personnel Practices	3. Integrated Pest Management
	4. Equipment Calibration: Food Safety	5. Facility & Equipment Maintenance	6. Cleaning, Sanitation, and Waste Management
	7. Water & Air Monitoring	8. Physical Contaminant Control	9. Product Storage & Warehousing
	10. Product Distribution	11. Allergen Management	12. Chemical Control
	13. Supplier Approval	14. Visitors	

Team

Levi Holmes	Warehouse Manager	Advanced HACCP Course
Devin Jones	Warehouse Lead	Advanced HACCP Course
Gabriela Orozco	Warehouse Clerk	In House Training
Mia Burns	Quality Assurance Specialist	Preventive Controls Qualified Individual

General Product Information

Product Name:	Granulated Sugar
Technical Name:	Sucrose
Product Description:	Sucrose is a nonreducing disaccharide composed of glucose and fructose bonded by an oxygen atom. It is derived from sugar beets or sugar cane and is used as a food and a sweetener. Sugar products are typically classified as low-risk, shelf-stable products.
Ingredients:	Crystalline sucrose
Intended Use:	This product is used as an ingredient in many food products and functions as a sweetener.
Intended Consumer:	Granulated sugar is sold as retail or distributed to food processors that provide products to the general public, including high risk groups.
Shelf Life:	5 years, 70%RH, 90°F
Labeling Instructions:	No labeling requirements for consumer safety.
FDA Classification:	GRAS 21 CFR 184.1854
Storage:	Packaged product is warehoused in an ambient environment.
Distribution:	Granulated sugar is distributed in bulk or packaged form. Bulk sugar is transported by bulk rail or truck. Packaged sugar is distributed by trailer.

Technical Information

Chemical Formula:	C ₁₂ H ₂₂ O ₁₁
Water Activity (a_w):	0.22 ¹
Moisture:	0.04% Max.
Sulfites:	2 to 5 ppm. Must be less than 10 ppm.
Microbiological:	Will not support the growth of vegetative pathogens. ^{2,3} Meets ISBT ⁴ and NFP ⁵ standards for use in carbonated beverages and canned foods. Classified as low risk by the ICMSF 2005 ⁶ .

Preventive Controls

Process Control:	None
Allergen Control:	None
Sanitation Control:	None
Supply-Chain Control:	None

¹ [Water Activity Values of Select Food Ingredients and Products](#)

² [Microbial Risk Assessment: Pathogen Challenge Evaluations of Granulated and Liquid Sugar](#)

³ [Fate of Bacterial Pathogens and Indicator Organisms in Liquid Sweeteners](#)

⁴ International Society of Beverage Technologists (ISBT)

⁵ GMA Canner's Standard

⁶ [International Commission for the Microbiological Specifications for Food: 12 Sugar, Syrups, and Honey \(2005\)](#).

General Product Information

Product Name:	Confectioner's Powdered Sugar
Technical Name:	Powder Sugar
Product Description:	Pulverized or ground granulated sugar with corn starch for anti-caking properties.
Ingredients:	Crystalline sucrose and corn starch
Intended Use:	This product is used as an ingredient in many food products and functions as a sweetener.
Intended Consumer:	Powdered sugar is sold as retail or distributed to food processors that provide products to the general public, including high risk groups.
Shelf Life:	2 years
Labeling Instructions:	No labeling requirements for consumer safety.
FDA Classification:	GRAS 21 CFR 184.1854
Storage:	Packaged product is warehoused in an ambient environment.
Distribution:	Powder sugar is distributed by trailer or boxcar.

Technical Information

Chemical Formula:	$C_{12}H_{22}O_{11} + C_{12}H_{48}O_{20}$
Water Activity (a_w):	0.59 (Light) - 0.65 (Dark) ¹
Moisture:	Less than 3%
Sulfites:	2 to 5 ppm. Must be less than 10 ppm.
Microbiological:	Will not support the growth of vegetative pathogens. ^{2,3} Meets ISBT ⁴ and NFP ⁵ standards for use in carbonated beverages and canned foods. Classified as low risk by the ICMSF 2005 ⁶ .

Preventive Controls

Process Control:	None
Allergen Control:	None
Sanitation Control:	None
Supply-Chain Control:	None

¹ [Water Activity Values of Select Food Ingredients and Products](#)

² [Microbial Risk Assessment: Pathogen Challenge Evaluations of Granulated and Liquid Sugar](#)

³ [Fate of Bacterial Pathogens and Indicator Organisms in Liquid Sweeteners](#)

⁴ International Society of Beverage Technologists (ISBT)

⁵ GMA Canner's Standard

⁶ [International Commission for the Microbiological Specifications for Food: 12 Sugar, Syrups, and Honey \(2005\)](#).

General Product Information

Product Name:	Brown Sugar (Light and Dark)
Technical Name:	Brown Sugar
Product Description:	Classified granulated sugar enrobed in invert sugar (coating syrup) or cane molasses.
Ingredients:	Sucrose, invert sugar, and cane molasses
Intended Use:	This product is used as an ingredient in many food products and functions as a sweetener.
Intended Consumer:	Brown sugar is sold as retail or distributed to food processors that provide products to the general public, including high-risk groups.
Shelf Life:	18 months
Labeling Instructions:	No labeling requirements for consumer safety.
FDA Classification:	GRAS 21 CFR 184.1854
Storage:	Packaged product is warehoused in an ambient environment.
Distribution:	Brown sugar is distributed by trailer or boxcar.

Technical Information

Chemical Formula:	$C_{12}H_{22}O_{11} + C_{12}H_{24}O_{12}$ (Light) or $C_{12}H_{22}O_{11} + C_6H_{12}NNaO_3S$ (Dark)
Water Activity (a_w):	0.31 ¹
Moisture:	0.5% Max.
Sulfites:	2 to 5 ppm. Must be less than 10 ppm.
Microbiological:	Will not support the growth of vegetative pathogens. ^{2,3} Meets ISBT ⁴ and NFP ⁵ standards for use in carbonated beverages and canned foods. Classified as low risk by the ICMSF 2005 ⁶ .

Preventive Controls

Process Control:	None
Allergen Control:	None
Sanitation Control:	None
Supply-Chain Control:	None

¹ [Water Activity Values of Select Food Ingredients and Products](#)

² [Microbial Risk Assessment: Pathogen Challenge Evaluations of Granulated and Liquid Sugar](#)

³ [Fate of Bacterial Pathogens and Indicator Organisms in Liquid Sweeteners](#)

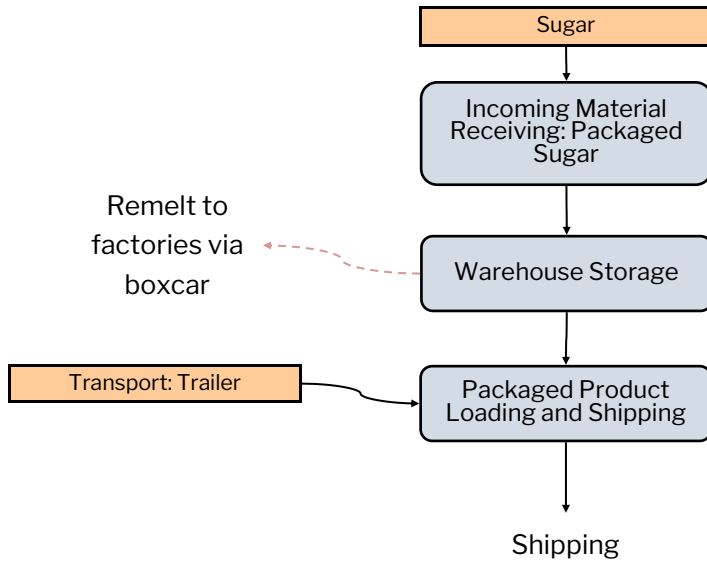
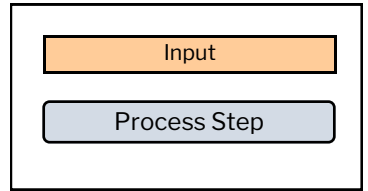
⁴ International Society of Beverage Technologists (ISBT)

⁵ GMA Canner's Standard

⁶ [International Commission for the Microbiological Specifications for Food: 12 Sugar, Syrups, and Honey \(2005\)](#).

Process Flowchart: Sugar Products

This flowchart outlines the steps from sugar receiving through storage and shipping.



Hazard Analysis Sheets for each step/input are available through internal links or by customer request.

Amendments

01/09/2024	Corrected Gabriela's job title.
01/13/2023	Added Devin Jones' Advanced HACCP Course and Levi Holmes' refresher training in Team description and Training Log. Bulk rail was also removed from the Facility Description.
09/19/2022	Mia Burns to replace Jeremy Adamson as facility PCQI. Modified flowchart to remove transfer station and CCP monitoring of metal detector. Preventive controls page was removed. Because of this change, facility solely handles packaged products without temperature requirements. Replaced Lorena Millan with Gabriela Orozco on Food safety team.
02/01/2021	Replaced Carlos Alcauter on the HACCP Team with Lorena Millan.
01/10/2020	Modified employees from 3-4 to 10 and reduced temporary employees from 10 to 3-4. Added Carlos Alcauter to administrative lead and removed Tamara Alaya. Added Mia Burns to Team and updated training log with Mia's certification.
01/30/2018	Review of current plan and modification of facility description to include packaged to bulk product conversion. Updated HACCP team by removing Antonio Valentin and Jorge Angeles and replacing them with Tamara Ayala and Leonar-

Training Log

10/25/2022	Devin Jones completed an Advanced HACCP training course.
10/25/2022	Levi Holmes completed an Advanced HACCP training refresher course.
03/10/2022	Mia Burns completed HACCP training refresher course.
03/13/2019	Mia Burns completed FSPCA Preventive Controls for Human Food course.
01/21/2016	Jeremy Adamson completed FSPCA Preventive Controls for Human Food course.