

BRAZILIAN REFINED ICUMSA 45 WHITE SUGAR



1. PRODUCT

Refined ICUMSA 45 Sugar: White Crystalline Powder.

2. CROP YEAR

2026

3. SPECIFICATIONS

NOTE: SAMPLES CHOSEN AT RANDOM FROM THE LOT. THE SUB SAMPLES WERE COMPOSITED INTO ONE SAMPLE FOR ANALYSIS. HOWEVER, THEY WERE ANALYZED SEPARATELY IN THE CASE OF A CLAIM.

S/N PARAMETERS	LIMITS
1. POLARIZATION AT 20°C:	99.90 %
2. MOISTURE	0.02
3. COLOR	45 I.U MAXIMUM
4. ASH CONTENT (W/W):	0.01% MAXIMUM
5. Fe:	1 mg / KG MAXIMUM
6. As:	1 mg / KG MAXIMUM
7. Pb:	0.1 mg / KG MAXIMUM
8. Cu:	1 mg / KG MAXIMUM
9. TURBIDITY	20 A.U MAXIMUM
10. SUBSTANCE:	SOLID CRYSTAL
11. INVERT SUGAR:	0.03 % MAXIMUM
12. SEDIMENTS:	NONE
13. SMELL:	FINE
14. SO ₂ :	5mg / KG MAXIMUM



S/N	PARAMETER	UNIT	TEST METHOD	SPECIFICATION	RESULT
1	Bulk Density	g/ml	SASTA 8.16 (2005)	0.8000 – 0.8900	0.8720
2	Mean Aperture (MA)	mm	SASTA 8.11 (2005)	0.50 – 0.65	0.64
3	Co-efficient of Variation (CV)	%	SASTA 8.11 (2005)	≤ 35	24
4	Vitamin A Content	IU/Kg	I-CHECK FLUORO	25,000 min	30,000

4. MICROBIOLOGICAL ANALYSIS

S/N	PARAMETER	UNIT	TEST METHOD	SPECIFICATION	RESULTS
1	Total Plate Count	cfu/g	AACC Method 42-11	200 / 10g	NIL
2	Yeast	cfu/g	AACC Method 42-50	10 / 10 g	NIL
3	Mold	cfu/g	AACC Method 42-50	10 /10 g	NIL
4	Coliforms	cfu/g	AACC Method 42-15	Nil	NIL
	Salmonella	cfu/g	AACC Method 42-15	0 / 25 g	NIL
6	Pesudomonas	cfu/g	AACC Method 42-15	Nil	NIL

5. NUTRITION INFORMATION (Amounts per 1 cup - 200 g)

6. Calorie Information

Amounts Per Selected Serving		%DV
Calories	774 (3241 kJ)	39 %
From Carbohydrate	774 (3241 kJ)	
From Fat	0.0 (0.0 kJ)	
From Protein	0.0 (0.0 kJ)	
From Alcohol	0.0 (0.0 kJ)	

6. Carbohydrates

Amounts Per Selected Serving		%DV
Total Carbohydrate	200 g	67 %
Dietary Fiber	0.0 g	0 %
Starch	~	
Sugars	200 g	



Sucrose	~	
Glucose	~	
Fructose	~	
Lactose	~	
Maltose	0.0 mg	
Galactose	0.0 mg	

6. Fats & Fatty Acids

Amounts Per Selected Serving		%DV
Total Fat	0.0 g	0 %
Saturated Fat	0.0 g	0 %
Monounsaturated Fat	0.0 g	
Polyunsaturated Fat	0.0 g	
Total trans fatty acids	0.0 g	
Total trans-monoenoic fatty acids	0.0 g	
Total trans-polyenoic fatty acids	0.0 g	
Total Omega-3 fatty acids	0.0 mg	
Total Omega-6 fatty acids	0.0 mg	

6. Vitamins

Amounts Per Selected Serving		%DV
Vitamin A	0.0 IU	0%
Vitamin C	0.0 mg	0%
Vitamin D	~	~
Vitamin E (Alpha Tocopherol)	0.0 mg	0%
Vitamin K	0.0 mg	0%
Thiamin	0.0 mg	0%
Riboflavin	0.0 mg	2%
Niacin	0.0 mg	0%
Vitamin B6	0.0 mg	0%
Folate	0.0 mcg	0%
Vitamin B12	0.0mcg	0%
Pantothenic Acid	0.0 mg	0%
Choline	0.0 mg	
Betaine	~	



6. Minerals

Amounts Per Selected Serving		%DV
Calcium	2.0mg	0%
Iron	0.0mg	0%
Magnesium	0.0mg	0%
Phosphorus	0.0mg	0%
Potassium	4.0mg	0%
Sodium	0.0mg	0%
Zinc	0.0mg	0%
Copper	0.0mg	0%
Manganese	0.0mg	0%
Selenium	1.2mcg	2%
Fluoride	2.0mcg	

6. Protein & Amino Acids

Amounts Per Selected Serving		%DV
Protein	0.0 g	0 %

6. Sterols

Amounts Per Selected Serving		%DV
Cholesterol	0.0mg	0%
Phytosterols	~	

6. Other

Amounts Per Selected Serving		%DV
Alcohol	0.0g	
Water	0.1g	
Ash	0.0g	
Caffeine	0.0mg	
Theobromine	0.0mg	

DATE: June 2026

PACKAGING: PP Bags with PE Lining. / Bulk.

STORAGE: Store in a cool, dry place. Do not freeze. Avoid excessive exposure to heat and light.