Crystal Sugar (ICUMSA 100–150)

Brazil's workhorse white sugar.

Crystal sugar (açúcar cristal) is produced directly at Brazilian mills by sulphitation and crystallisation, without a separate refining step. It is one of the most widely produced sugars in Brazil. With colour between ICUMSA 100 and 150, it is a cost-effective alternative to refined sugar for distribution, repacking and industrial uses where absolute whiteness is not critical.

PARAMETER	SPECIFICATION
Polarisation	Min. 99.70°
Colour (ICUMSA)	100–150 IU
Moisture	Max. 0.08%
Ash (conductivity)	Max. 0.07%
Sulphur dioxide (SO2)	Max. 20 mg/kg
Solubility	100%, dry and free-flowing
Appearance	White crystal
Granulation	Medium crystal
Heavy metals	Within Codex Standard for Sugars (CXS 212-1999) limits
Microbiology	Food-grade limits, stated in each contract

PACKING

- 50 kg woven polypropylene bags with inner polyethylene liner
- 1–1.2 t big bags (FIBC)
- Approx. 25–27 t per 20′ container

LOGISTICS

Shipment
20′ containers from one container upwards; bagged vessel lots on request.

Load ports
Santos and Paranaguá; Northeast ports in season

Delivery terms
FOB, CFR or CIF (Incoterms 2020)

Inspection
Independent surveyor at the load port: quality, weight and condition

CERTIFICATIONS

Food-grade sugar of this quality is commonly certified to FSSC 22000 or ISO 22000 for food safety, with Halal and Kosher certification also widely available in the trade. Confirmed against the supplying mill's own certificates for each offer.

> Indicative specification. The binding specification is the one written into each sales contract.
> This sheet is not an offer. Offers are valid only when issued in writing by an authorised signatory.