



Connecting the World Through Trade

PRODUCT DATA SHEET

Refined White Sugar – ICUMSA 100 RBU

1. PRODUCT IDENTIFICATION

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| <ul style="list-style-type: none">Product Name: Refined White Sugar | <ul style="list-style-type: none">Grade/Quality: ICUMSA 100 RBU |
| <ul style="list-style-type: none">Origin: Brazil • India (According to specific batch) | <ul style="list-style-type: none">Description: White crystalline sugar, obtained from the crystallization of sugarcane juice, with a slight yellowish color compared to ICUMSA 45. |

2. TECHNICAL SPECIFICATIONS

| Feature | Specification | Method of Analysis (Reference) |
|---------------------------|---|--------------------------------|
| Color (ICUMSA) | Maximum 100 RBU | ICUMSA GS2/3-10 |
| Polarization | Minimum 99.50 °Z (at 20°C) | ICUMSA GS1/2/3-1 |
| Sulphated ashes | Maximum 0.15 % by weight | ICUMSA GS1/3/4/7/8-13 |
| Humidity | Maximum 0.10 % by weight | ICUMSA GS2/1/3-15 |
| Solubility | 100% Dry & Fluid | Visual |
| Granulometry | Fine to Medium (Per supplier specification) | Sieving |
| Crystal Color | White with a slight yellowish hue | Visual |
| Smell | Characteristic, free of strange odors | Organoleptic |
| Taste | Sweet, characteristic | Organoleptic |
| Magnetic Particles | Maximum 4 mg/kg | Magnetic Sensor |
| Reducing Sugars | Maximum 0.05 % | Analytic |

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3. MICROBIOLOGICAL SPECIFICATIONS

| Feature | Threshold | Method of Analysis |
|-------------------------|--------------------|--------------------|
| Total Coliforms | Maximum 10 CFU/10g | Plate Counting |
| E. Coli | Absent | Detection |
| Molds and Yeasts | Maximum 10 CFU/10g | Plate Counting |
| Salmonella | Absence in 25g | Detection |

4. CONTAMINANTS AND HEAVY METALS

| Element | Maximum Limit (mg/kg) |
|---------------------|-----------------------|
| Arsenic (As) | 0.50 |
| Lead (Pb) | 0.50 |
| Copper (Cu) | 1.50 |

5. ADDITIONAL INFORMATION

| | |
|--|--|
| <ul style="list-style-type: none">Ingredient: 100% Cane Sugar (<i>Saccharum officinarum</i>) | <ul style="list-style-type: none">GMO: Free of Genetically Modified Organisms (Non-GMO) |
| <ul style="list-style-type: none">Allergens: Does not contain known allergens according to current regulations. | <ul style="list-style-type: none">Shelf Life: 24 months from the date of production, under suitable storage conditions. |

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6. PACKAGING AND STORAGE

| | |
|--|---|
| <ul style="list-style-type: none">Primary Packaging: Food-grade polypropylene bags, sewn and sealed. Standard sizes: 50 kg. Optional: Big Bags. | <ul style="list-style-type: none">Labeling: Each package must carry a clear and legible label with the following information: Product Name, Grade/Quality, Origin, Net Weight, Lot Number, Production Date, Expiration Date, and recommended storage conditions. |
| <ul style="list-style-type: none">Storage: Store in a cool, dry, well-ventilated place protected from direct sunlight, moisture and strong odors. The recommended ambient temperature is 15°C to 25°C and the relative humidity is less than 65%. | <ul style="list-style-type: none"> |

7. CERTIFICATIONS (According to the origin of the product)

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| <ul style="list-style-type: none">Certificate of Analysis |
| <ul style="list-style-type: none">Certificate of Origin |
| <ul style="list-style-type: none">Other certifications according to local and international regulations. |

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Note: This datasheet is subject to change without notice. Please refer to the latest version available.

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