



Connecting the World Through Trade

## PRODUCT DATA SHEET

### Refined White Sugar – ICUMSA 100 RBU

#### 1. PRODUCT IDENTIFICATION

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

#### 2. TECHNICAL SPECIFICATIONS

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

Our Contact E-Mails:

[negocios@cvenesca.com](mailto:negocios@cvenesca.com)

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

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## 6. PACKAGING AND STORAGE

|  |   |
|--|---|
| <ul style="list-style-type: none"><li><b>Primary Packaging:</b> Food-grade polypropylene bags, sewn and sealed. Standard sizes: 50 kg. Optional: Big Bags.</li></ul>   | <ul style="list-style-type: none"><li><b>Labeling:</b> 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.</li></ul> |
| <ul style="list-style-type: none"><li><b>Storage:</b> 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%.</li></ul> | <ul style="list-style-type: none"><li></li></ul>  |

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

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

**Issue Date:** July 2025

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

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