



Connecting the World Through Trade

PRODUCT DATA SHEET

Refined White Sugar – ICUMSA 150 RBU

1. PRODUCT IDENTIFICATION

- **Product Name:** Refined White Sugar
- **Grade/Quality:** ICUMSA 150 RBU
- **Origin:** Brazil (According to specific batch)
- **Description:** White crystalline sugar, obtained from the crystallization of sugar cane juice, with a slightly less white color than ICUMSA 45.

2. TECHNICAL SPECIFICATIONS

Feature	Specification	Method of Analysis (Reference)
Color (ICUMSA)	Maximum 150 RBU	ICUMSA GS2/3-10
Polarization	Minimum 99.50 °Z (at 20°C)	ICUMSA GS1/2/3-1
Sulphated ashes	Maximum 0.10 % 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 Standard	Sieving
Crystal Color	Glossy White (slightly less white than ICUMSA 45)	Visual
Smell	Characteristic, free of strange odors	Organoleptic
Taste	Sweet, characteristic	Organoleptic

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Feature	Specification	Method of Analysis (Reference)
Sediments	Absent	Visual
Radiation	Normal, without the presence of Cesium or Iodine	Detection by Gamma Spectrometry
Sulphur Dioxide (SO₂)	Maximum 70 mg/kg	ICUMSA GS2/7/3-18

3. MICROBIOLOGICAL SPECIFICATIONS

Feature	Threshold	Method of Analysis
Molds and Yeasts	Maximum 10 CFU/10g	Plate Counting

4. CONTAMINANTS AND HEAVY METALS

Element	Maximum Limit (mg/kg)
Arsenic (As)	0.5
Lead (Pb)	0.5
Copper (Cu)	1.0

5. ADDITIONAL INFORMATION

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| <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) |
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| <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

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| <ul style="list-style-type: none">Primary Packaging: Food-grade polypropylene bags, sewn and sealed. Standard size: 50 kg. | <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%. | |

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. |

Issue Date: July 2025

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

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