



# Powdered sugar

## 01 / Product perspective

### SWEETNESS IS ONLY PART OF THE SPECIFICATION

Dissolution, colour contribution and water content affect the manufacturing result. ICUMSA colour is a quality measurement, not a nutrition rating. Compare crystallised and liquid offers on their stated composition and solids basis.

### NUTRITION REFERENCE | PER 100 G EDIBLE PORTION

Reference food: Sugars, powdered

|                           |                               |                       |                               |
|---------------------------|-------------------------------|-----------------------|-------------------------------|
| ENERGY<br><b>389 kcal</b> | PROTEIN<br><b>0.0 g</b>       | FAT<br><b>0.0 g</b>   | CARBOHYDRATE<br><b>99.8 g</b> |
| FIBRE<br><b>0.0 g</b>     | SATURATED FAT<br><b>0.0 g</b> | IRON<br><b>0.1 mg</b> | POTASSIUM<br><b>2.0 mg</b>    |

USDA comparator, not a Brazilian lot certificate or finished-product nutrition label. Edible tissue excludes bones. The raw/dried state and trim shown in the reference description determine the comparison; cooking, refining and added ingredients may change it.

### HOW TO USE THIS INFORMATION

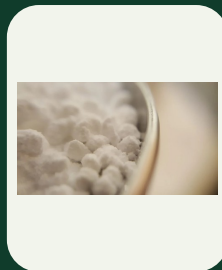
The reference describes the carbohydrate ingredient. Its nutritional role does not establish crystal purity, colour, concentration or suitability for a specific process.

### RESEARCH SOURCES

USDA FoodData Central, SR Legacy: FDC ID 169656.

[Open the nutrition reference](#)

[Open the product and latest enquiry](#)



# Powdered sugar

## 02 / Practical evaluation & sourcing

### TRANSLATE THE APPLICATION INTO MEASURABLE ACCEPTANCE

For Powdered sugar, compare samples under the same production conditions. Agree the measurement method and acceptance limits before using the result to assess a commercial shipment.

### YOUR PRODUCT-SPECIFIC TRIAL BRIEF

01 / Particle size or sieve profile: state the target, reporting unit, test method and acceptable variation. Ask for a result tied to the sample and proposed lot, not only a general catalogue statement.

02 / Anti-caking ingredient and level: state the target, reporting unit, test method and acceptable variation. Ask for a result tied to the sample and proposed lot, not only a general catalogue statement.

03 / Moisture and colour: state the target, reporting unit, test method and acceptable variation. Ask for a result tied to the sample and proposed lot, not only a general catalogue statement.

04 / Food-use and packing requirements: state the target, reporting unit, test method and acceptable variation. Ask for a result tied to the sample and proposed lot, not only a general catalogue statement.

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### SOLIDS BASIS

Water changes cost per kilogram of useful sugar solids.

Request: Dry solids/Brix method, temperature and composition.

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### SUGAR COMPOSITION

Sucrose and invert sugars may behave differently in a recipe.

Request: Sucrose, glucose/fructose or reducing-sugars profile.

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### DISSOLUTION AND SIZE

Crystal or powder size changes blending and dissolution.

Request: Particle-size distribution and anticaking ingredients.

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### COLOUR AND PURITY

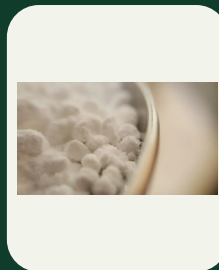
Colour alone does not establish all acceptance criteria.

Request: Colour method plus moisture, ash and agreed analytical scope.

### STORAGE AND DOCUMENT BASIS

Agree the storage conditions, shelf life and pack protection for the actual product. Request sample/lot identity, ingredients where relevant, analytical results and destination-specific documents.

Research reference: Codex Alimentarius - official commodity standards



# Powdered sugar

## 03 / Complete your purchasing brief

Fill in these fields, save a completed copy and email it as an attachment to [info@saiagrobrazil.agr.br](mailto:info@saiagrobrazil.agr.br). For an immediate online enquiry, use the product link below.

YOUR NAME

COMPANY

BUSINESS EMAIL

PHONE / WHATSAPP

PRODUCT / GRADE

QUANTITY AND UNIT

PURCHASE FREQUENCY

DESTINATION COUNTRY

PORT / NAMED PLACE

PREFERRED TRADE TERM

SHIPMENT / RECEIVING PERIOD

PACKING PREFERENCE

YOUR INTENDED APPLICATION

TECHNICAL TARGETS / NUTRITION BASIS / REQUIRED ANALYSIS

INSPECTION / DOCUMENTS / LABELLING REQUIREMENTS

☐ I agree that SAI Agro Brazil may use these details to respond to my enquiry.

EMAIL THE SAVED PDF

Open product enquiry

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