



ICUMSA 150 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, granulated

ENERGY 387 kcal	PROTEIN 0.0 g	FAT 0.0 g	CARBOHYDRATE 100.0 g
FIBRE 0.0 g	SATURATED FAT 0.0 g	IRON 0.1 mg	POTASSIUM 2.0 mg

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 169655.

[Open the nutrition reference](#)

[Open the product and latest enquiry](#)



ICUMSA 150 sugar

02 / Practical evaluation & sourcing

TRANSLATE THE APPLICATION INTO MEASURABLE ACCEPTANCE

For ICUMSA 150 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 / ICUMSA colour and method: 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 / Crystal-size distribution: 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 / Polarisation and moisture: 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 / Ash and insoluble matter: 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.

SOLIDS BASIS

Water changes cost per kilogram of useful sugar solids.

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

SUGAR COMPOSITION

Sucrose and invert sugars may behave differently in a recipe.

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

DISSOLUTION AND SIZE

Crystal or powder size changes blending and dissolution.

Request: Particle-size distribution and anticaking ingredients.

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



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03 / Complete your purchasing brief

Fill in these fields, save a completed copy and email it as an attachment to 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.

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Open product enquiry

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