

SPECIFICATION – Refined White SUGAR ICUMSA 45

Parameter	Specification
Product Name	Refined White Cane Sugar ICUMSA 45
Origin	Brazil, Thailand, India or other approved sugar-producing countries
Appearance	Sparkling white, free-flowing fine crystals
ICUMSA Color	Maximum 45 IU
Polarization (Sucrose)	Minimum 99.80° Z
Moisture	Maximum 0.04%
Ash Content	Maximum 0.04%
Reducing Sugars	Maximum 0.04%
Solubility	100% dry and free flowing
Granulation	Fine crystal (approximately 0.4–1.0 mm)
Sulphur Dioxide (SO ₂)	Maximum 20 ppm
Magnetic Particles	Maximum 4 mg/kg
Sediments	None
Odor	Clean, natural sugar odor; free from foreign odors
Taste	Pure, sweet, free from off-flavors
Heavy Metals	Within internationally accepted food safety limits
Microbiological Quality	Free from pathogenic microorganisms (including <i>Salmonella</i> and <i>Staphylococcus aureus</i>)
Shelf Life	Up to 24 months when stored in a cool, dry place
Packaging	25 kg, 50 kg PP woven bags with PE liner, or jumbo bags (1 MT)
Storage	Store in a cool, dry, well-ventilated area away from moisture and direct sunlight
Applications	Food processing, beverages, confectionery, bakeries, dairy products, pharmaceuticals, hotels, restaurants, retail, and industrial use
Quality Standards	Produced in accordance with ICUMSA methods and applicable Codex Alimentarius food standards; Certificate of Analysis (COA) available upon request.

