Welcome to the Presentation on "Exporting Raw Cane Sugar"

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Raw Cane Sugar

Raw cane sugar is made from the extracted juice of sugar cane (Saccharum officinarum L.). After harvesting, the canes are pressed to extract the juice. The sugar cane juice is then evaporated by heating. The remaining product is raw cane sugar.



Buyers distinguish between different types of raw cane sugar.

These differences are based on the differences in origin and whether the raw cane sugar is partially centrifuged or not at all. Centrifugation separates sucrose crystals from other components of sugar cane juice. The lighter the raw cane sugar, the more it has been centrifuged and the less molasses it contains.



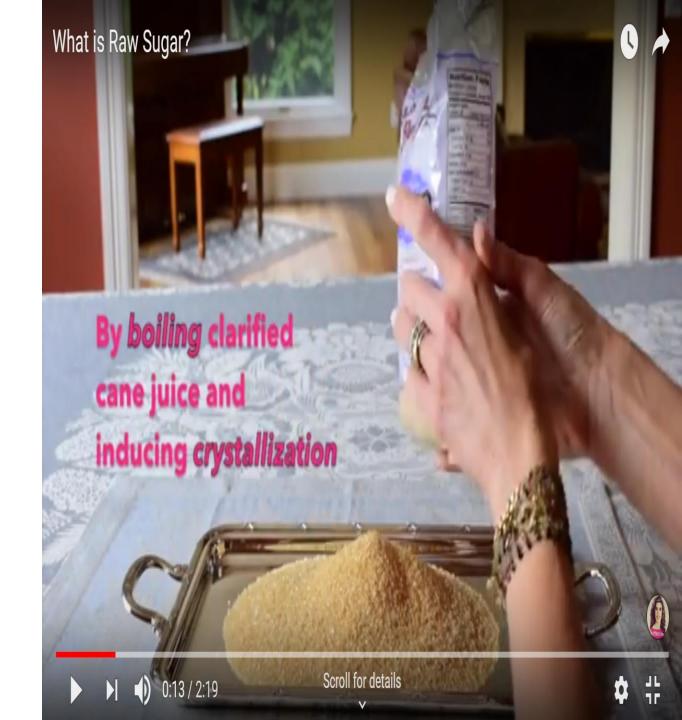
- Raw cane sugars which have not been centrifuged are commonly called Non-Centrifugal Sugar (NCS) or whole raw cane sugar.
- They still contain high concentrations of molasses and have a dark colour.
- Depending on the origin of the sugar, it can also be called jiggery (South Asia), panela or rapadura (Latin America), muscovado (the Philippines) or Barbados sugar (Barbados).



Demerara sugar and turbinado sugar are partially centrifuged raw cane sugars. Demerara sugar is a light brown raw cane sugar originally produced in Guyana (a former colony called Demerara), with relatively large granules. Due to its increasing popularity, demerara sugar is now also produced in other countries such as Mexico and India. Turbinado sugar does not have a specific place of origin. It gets its name from a turbinelike centrifugal process which results in smaller granules than those found in other raw cane sugars.

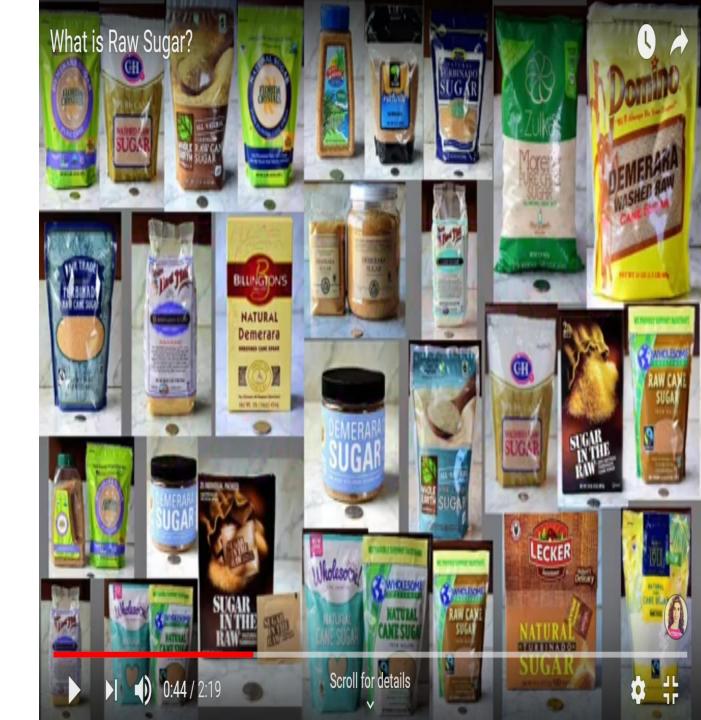


Classification of raw cane sugar: **Harmonised System** (HS) code: 1701.13.90, which is defined as 'Raw cane sugar, obtained without centrifugation, not for refining'.



Raw cane sugar? Demand for natural ingredients

- Raw cane sugar is growing in popularity as consumers become increasingly interested in natural and unrefined food products.
 - The United Kingdom is a major buyer of raw cane sugar from India
 - A growing group of consumers perceive brown and unprocessed sugar to be healthier and more natural than white, refined sugar due to critical food research regarding synthetically manufactured food products.
- Consumers are also increasingly interested in organic food products.



Quality requirements

Raw cane sugar mainly consists of types of sucrose, fructose and glucose (<95-98%).

The product contains water (1.5-3.5%) and minerals (<1-5%). Low moisture content significantly lengthens its shelf life by reducing the risk of mould and other contamination by microorganisms.

Mineral content is a major topic in quality standards.



If raw cane sugar is overheated, it can contain high levels of acrylamide.

Maximum acrylamide value of 1000 μg/kg for all food products - permissible

The Codex Alimentarius, a joint food standards programme of the Food and Agriculture Organisation (FAO) and the World Health Organisation (WHO), has prepared a Standard for Non Centrifugated Dehydrated Sugar Cane Juice.



- India is the world's largest producer of raw cane sugar (not for refining).
 India is expected to produce 6 million metric tones of raw cane sugar
- India's raw cane sugar is of relatively low quality and intended for use as fermentation stock. According to some consultants
- Colombia is the world's second largest producer of raw cane sugar (not for refining).
- The Philippines is an upcoming raw cane sugar producer
- Other major suppliers of raw cane sugar include Pakistan, China, Brazil, Bangladesh and Myanmar.



Market segments

- The consumer market is the largest segment for raw cane sugars. This segment requires retail packed raw cane sugar in granules or cubes of high quality
- Raw cane sugar is generally packed for retail importers. They have the required certificates, packaging capabilities and logistical capabilities to supply retailers. Retailers need small and frequent deliveries. Moreover, suppliers need to be able to take back products if a food safety issue is identified.

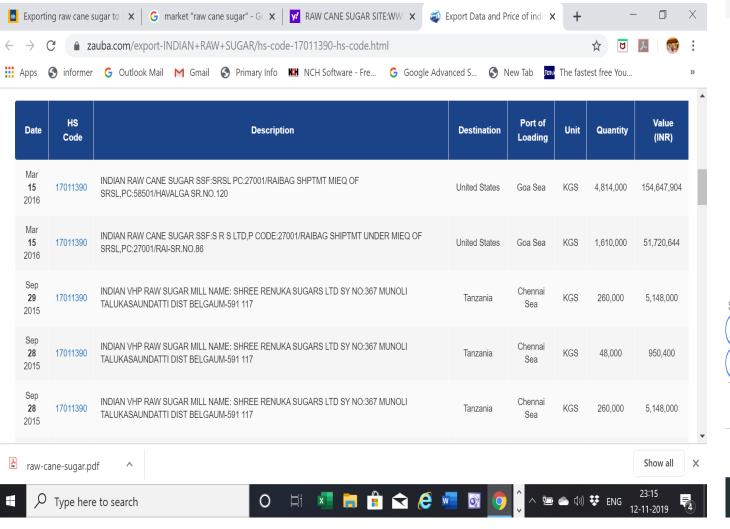


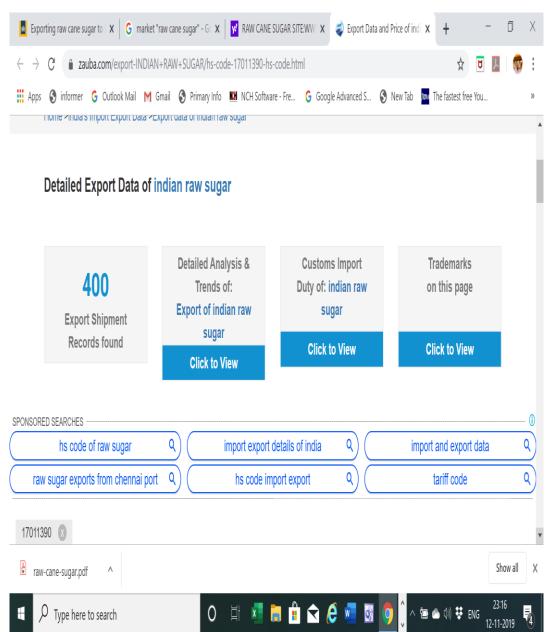
Raw cane sugar is imported through four main channels:

Specialized importers of natural products, specialized importers of organic products, specialized importers of Fairtrade products, and sugar companies. The specialized importers are of the most interest to raw cane sugar exporters. Examples of specialized importers are: Rapunzel (natural) Do-It (organic) Alter Eco (Fairtrade)

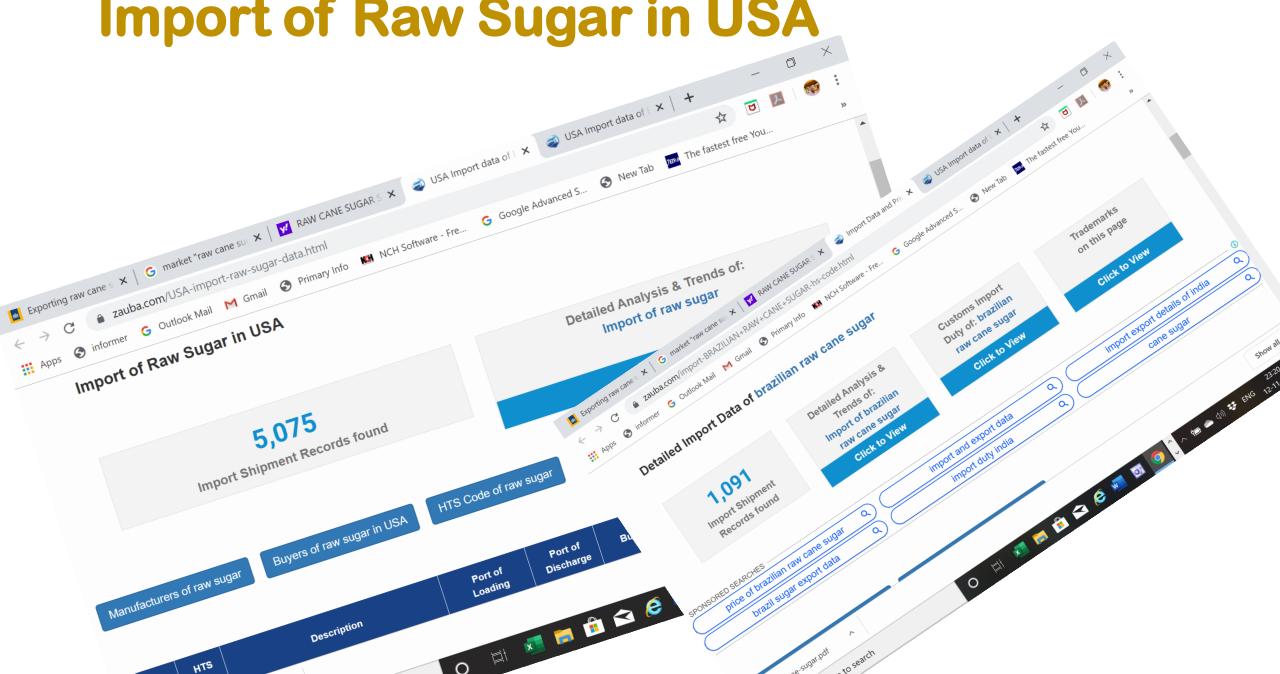


Exports from India





Import of Raw Sugar in USA



QUESTIONS?

