

Estandar and Refined Sugar



Sugar

Estandar sugar is obtained by a similar process used to produce raw sugar from sugar cane, applying variants in the phases of clarification and centrifugation to acquire the product quality desired. The product is light to dark brown in color with no less than 99.40% sucrose.

Refined granulated sugar, a food grade product, is obtained by submitting raw sugar derived from sugar cane to a process of refining. The sugar is washed and dried to produce a white crystalline product that contains no less than 99.90% sucrose.

APPLICATIONS

- Pharmaceuticals
- Jams and Jellies
- Meats
- Chewing Gum
- Dairy Products
- Condiments
- Pickles
- Bakery Products
- Cereals
- Liquid Sugar
- Powdered Sugar
- Candies
- Powdered Drink Mixes

Cargill offers a variety of sugar products with many different properties to meet the needs of almost any food manufacturer.

Our sugar products are Generally Recognized as Safe (GRAS).


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