

SUGAR



A close-up photograph of a wooden bowl filled with brown sugar, with a small wooden scoop resting inside.

Sugar is a simple carbohydrate commonly used as a sweetener in food and beverages. Chemically, sugar is a type of organic compound known as a saccharide. There are several types of sugars, including glucose, fructose, and sucrose.

- Glucose is found naturally in many foods, including fruits, vegetables, and grains. Fructose is another type of sugar that is naturally occurring in fruits, honey, and some vegetables.
- Sucrose, commonly known as table sugar, is a disaccharide of glucose and fructose, widely used sugar in the food industry and is derived from sugar cane or sugar beets.
- Sugar is added to food and beverages to provide sweetness and flavor and help preserve and improve the texture of certain products.
- In addition, sugar is also used to produce biofuels, pharmaceuticals, and other industrial products.

Market Scope

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- A close-up photograph of several white sugar cubes, some stacked and some scattered, against a light orange background.
- The demand for natural and organic products is also driving growth in the sugar market. Organic and non-GMO sugars are becoming more popular, and there is a growing demand for alternative sweeteners such as stevia and monk fruit.
 - However, the sugar market also faces challenges, such as increasing concerns about the negative health effects of excessive sugar consumption and the trend toward reduced sugar and calorie products.

key players

1. Archer Daniels Midland Company
2. Cargill, Incorporated
3. Wilmar International Ltd.
4. Bunge Limited
5. Louis Dreyfus Company B.V.
6. Associated British Foods plc
7. Tereos S.A.
8. Sudzucker AG
9. Mitr Phol Sugar Corp. Ltd.
10. Cosan S.A.

Commercial Production

- Harvesting: The sugar cane or sugar beet plants are harvested at the optimal stage of ripeness.
- Extraction: The sugar juice is extracted from the harvested plants through milling, crushing or diffusing.
- Purification: The extracted sugar juice is then purified to remove impurities such as dirt, fiber, and other non-sugar components. This is done through a process of clarification using lime and other chemicals.
- Concentration: The purified sugar juice is then boiled to evaporate the water, increasing the sugar concentration. The resulting thick syrup is called "raw sugar."
- Crystallization: The raw sugar is then spun in centrifuges to separate the sugar crystals from the syrup. The sugar crystals are then washed with water and dried.
- Refining: The raw sugar crystals are further processed through a refining process to produce white sugar. This involves the removal of the remaining impurities such as molasses, colorants, and minerals.
- Packaging and distribution: The refined sugar is packaged into bags or other containers, and then distributed to retailers, wholesalers, and other buyers.