



- [Home](#)
- [Raw Sugar](#)
- [Brazil Sugar Prices](#)
- [News](#)
- [Blacklist](#)
- [ICUMSA](#)
- [ICUMSA 45](#)
  - [Specifications](#)
- [ICUMSA 600](#)
- [ICUMSA 800](#)
- [About](#)
- [EU Sugar Reform](#)
- [ICE](#)
- [LIFFE](#)
- [Shipping](#)
- [Process](#)
- [Privacy](#)
- [Contact](#)

## ICUMSA 600



We offer ICUMSA 600. The minimum order is 12,500 metric tons on [Incoterms](#): CIF ASWP

ICUMSA 600 is a natural, high energy food source made from the sugar cane. This sugar is not uniform in color, but has a more natural appearance. It is made from soaking the sugar cane, filtering it and then evaporating the water until it crystallizes. No other processing takes place. It is the least processed of all the cane sugars. This is the original product sugar farmers take to the sugar mills. The sugar mills then make products such as brown sugar, white sugar and molasses after more purification, heat and filtering. It is better known to the public as Muscovado Sugar.

This "unrefined" sugar is darker in color than "refined" sugar because it contains what sugar producers call "impurities" and because some carmelization does take place during the evaporation process.

ICUMSA 600 is pure, unrefined, non-centrifugal cane sugar. It is also called 'poor peoples sugar'. ICUMSA 600 retains all of the natural ingredients of sugar cane making it an unrefined sweetener. Although commonly used in Latin America and Southeast Asia, these products are relatively difficult to find in the US.

Many people compare muscovado to brown sugar, and while there are similarities in its flavor and use, they are two totally different products. Natural sugar, such as ICUMSA 600, still contains the original components of the raw sugar cane plant while brown sugar is made from refined white sugar with a small amount of molasses added to it.

ICUMSA 600 (from the Spanish mascabado, meaning unrefined) in South Asia is also known as gur, jaggery, and khandsari. In Latin America it is known as rapadura, pamela or piloncillo. In Colombia it is called chancaca. Whatever name you may know it by, this product is unrefined, non-centrifugal cane

sugar with a high molasses (mineral) content. Although commonly used in Latin America and Southeast Asia, these products are relatively difficult to find in the US.

ICUMSA 600 is a type of unrefined brown sugar with a strong molasses flavor.

Also known as "Barbados sugar", molasses sugar or "moist sugar", ICUMSA 600 is very dark brown and slightly coarser and stickier than most brown sugars. ICUMSA 600 takes its flavor and color from its source, sugarcane juice. It offers good resistance to high temperatures and has a reasonably long shelf life. It is commonly used in baking recipes and making rum. ICUMSA 600 sugar can be used in most recipes where brown sugar is called for, by slightly reducing the liquid content of the recipe.

ICUMSA 600 has 11 calories/ 4 grams (approx. 1 tsp). When produced under regulated conditions, it is nutritionally richer than other brown sugars or refined sugar, and retains most of the natural minerals inherent in sugarcane juice, as shown in this chart:

Mineral content of ICUMSA 600 sugar (per 100 g):

- \* Total mineral salts 740 mg max.
- \* Phosphorus (P) 3.9 mg max.
- \* Calcium (Ca) 85 mg max.
- \* Magnesium (Mg) 23 mg max.
- \* Potassium (K) 100 mg max.
- \* Iron (Fe) 1.3 mg max.

This unrefined sugar goes well with coffee and other beverages, and was one of the most prominent export commodities of the Philippines, especially from the Negros region from the 19th century until late 1970s. The production of ICUMSA 600 in the Philippines, Barbados, and elsewhere had experienced a long period of decline when large mills took over sugar production from small farmers with small mills until consumer interest in healthy and organic foods revived interest in ICUMSA 600 sugar, creating a new market for muscovado sugar production from small mills.

## References

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[Home](#)  
[ICUMSA 600](#)

[Thank You](#)

[Raw Sugar](#)  
[ICUMSA 800](#)

[Brazil Sugar Prices](#)  
[About](#)

[News](#)  
[EU Sugar Reform](#)  
[Contact](#)

[ICE](#)

[Blacklist](#)  
[LIFFE](#)

[ICUMSA](#)  
[Shipping](#)

[ICUMSA 45](#)  
[Process](#)

[Specifications](#)  
[Privacy](#)