



International Sugar Organization

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EXECUTIVE DIRECTOR

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Various sugar related articles

The Executive Director would like to draw your attention to the articles below all of which are relevant to the sugar sector.

Sugaronline – Ebriefing

BRAZIL: CTC says cane productivity up 7.3% in April-September

Brazil's research company CTC has reported that the average productivity of sugarcane in Brazil's centre-south region increased by 7.3% in the first half of the 2022/23 season, compared to the same period of the previous harvest, according to Agência Estado.

The average productivity from April to September was 74.5 metric tonnes per hectare, compared to 69.5 tonnes per hectare in the same period last year.

Rainfall in September is expected to contribute to the development of the sugarcane planted in June and July (winter sugarcane) and to the sprouting of ratoon crops after the August harvest.

CHINA: USDA revises estimate for 2021/22 sugar imports upwards

The US Department of Agriculture's Foreign Agricultural Service (FAS) post in Guangzhou has revised its estimate for China's 2021/22 sugar imports upwards by 500,000 metric tonnes to 5 million tonnes, reports Sugaronline.

In August 2022, China imported 603,613 tonnes of sugar from Brazil alone, almost a 200% increase month-on-month rise and nearly a 50% increase from the same month last year. "This sharp increase could be a result of Brazilian currency BRL exchange rate plummeting in the second half of July," the USDA said in a report released on Oct. 18.

China's 2022/23 sugar import forecast remains at 4.4 million tonnes, the same as the previous forecast. "Despite the assumption that consumer demand will rebound and world sugar prices will be at lower levels, sugar imports should be curbed by high stocks."

The 2022/23 sugar stocks are forecast at 3.88 million tonnes, down by 1.1 million tonnes from the estimate earlier this year.

Domestic sugar consumption in 2022/23 was revised down to 15.3 million tonnes, as more time is needed for China's economy to recover from the effects of the pandemic.

BRAZIL: Sugar production in CS rises 59.1% in 1H Oct – UNICA

Sugar production in Brazil's centre-south reached 1.83 million metric tonnes in the first half of October, up 59.1% year on year, according to sugarcane industry association UNICA, reports Sugaronline.

The cumulative sugar production in the 2022/23 season was 28.16 million tonnes, 7.29% less than in the same period in 2021/22.

Sugar mills in Brazil's centre-south crushed 27.69 million tonnes of sugarcane in the first half of October, up 40.45% year on year. From April to Oct. 16, the total volume of sugarcane crushed was 5.94% lower than a year earlier, reaching 458.70 million tonnes.

"The significant rise in the volume of raw material processed in the fortnight in relation to the same period in the previous cycle is partly due to the early end of activities of production units in the past harvest due to adverse weather conditions that severely hampered sugarcane's development," UNICA said in a statement on Oct. 25.

As of Oct. 16, 227 mills were operating in the centre-south compared to 189 in the same period last year. In the first half of October, 12 mills concluded operations for the season. In the second half of October, 32 mills are expected to conclude activities.

Total Recoverable Sugars (TRS) per tonne of processed sugarcane fell by 8.07% in the first half of October, from the same time last year to 143.78 kg. The average TRS for the season is 141.09 kg/t, down 1.53% year on year.

Ethanol production reached 1.38 billion litres in the first half of October, up 10.71% year on year, of which 664.3 million litres of hydrous and 711.42 million litres of anhydrous.

So far this season, ethanol output in the centre-south fell by 4.99% from the same time last year to 22.86 billion litres (13.58 billion of hydrous and 9.28 billion anhydrous).

Corn ethanol production in the first half of October totaled 174.74 million litres, compared to 146.95 million litres in the same period of 2021/22. The cumulative corn ethanol output increased by 26.37% from the previous season to 2.25 billion litres.

GERMANY: Südzucker issues EUR400 million in sustainability-linked bonds

Südzucker announced on Oct. 24 that it had successfully placed the first bond issuance under the new Sustainability-Linked Financing Framework through its wholly-owned Dutch subsidiary Südzucker International Finance B.V., Oud-Beijerland, reports Sugaronline.

"The proceeds of the issue will be used for general corporate purposes, including the refinancing of a bond maturing next year," the company said in a statement.

The non-subordinated bond, which is guaranteed by Südzucker AG, has a volume of EUR400 million (US\$394.93 million), a term of five years and a coupon of 5.125%.

The placement of the Eurobond was supported by BNP Paribas, Deutsche Bank, DZ Bank, LBBW and Unicredit.

EUROPE: Crop monitoring service reaffirms sugar beet yield forecast

The European Union's crop monitoring service MARS in its October report reaffirmed its forecast for the average sugar beet yield in the continent this season at 73.2 tonnes per hectare (t/ha), the same estimate released in September, reports Sugaronline. This estimate is 2% lower than the five-year average.

In Germany, sugar beet yields remain impacted by the dry summer, estimated at 72.1 t/ha this season, well below last year and also below the 5-year average.

In Poland, MARS kept its forecast close to the 5-year average for sugar beet, at 61.7t/ha. "The harvest of sugar beet has been ongoing since early September, with milder October temperatures and sunny days favorable for increasing sugar content," the monitoring service said in the report.

The outlook for sugar beet remains below average in Austria (71.4 t/ha), while above average in Czechia (65.6 t/ha).

In Denmark and Sweden, the sugar beet harvest is in full swing, and the yield outlook remains unchanged for both countries with lower-than-average yields, due to the dry conditions in August and September.

In Estonia, Latvia, Lithuania, and Finland, the harvesting of sugar beet started at the beginning of October with good yield expectations.

In the Netherlands, above-average rainfall combined with relatively warm days, cool nights and above-average sunshine favored the end-of-season growth of sugar beet.

FoodNavigator.com

Maple Hill president on grass-fed potential, those USDA grants, and why the ultra-filtered zero-sugar line could come back



While US retail sales of fluid milk have been stubbornly declining despite a brief covid-fueled boost in 2020, we're still just scratching the surface of the grass-fed dairy opportunity, says Jim Hau, the new president at 100% grass-fed organic dairy co Maple Hill Creamery.

<https://www.foodnavigator-usa.com/article/2022/10/20/maple-hill-president-on-grass-fed-potential-those-usda-grants-and-why-the-ultra-filtered-zero-sugar-line-could-come-back>

Frozen food prices up 17% vs. 2021, but consumers still believe it provides good value, says Acosta



Seen as the economical and convenient option for preparing meals at home during the height of the pandemic, the affordability of frozen food has slipped with the average per unit price up 17% vs. one year ago. But consumers still believe it provides good value, according to research from Acosta.

<https://www.foodnavigator-usa.com/article/2022/10/19/frozen-food-prices-up-17-vs.-2021-but-consumers-still-believe-it-provides-good-value-says-acosta>

AB InBev and Coca-Cola want to build a playground for sustainable innovation with 100+ Accelerator



The 100+ Accelerator wants to help sustainably-focused start-ups make a real difference in the supply chain. Representatives from AB InBev and Coca-Cola explain how in this Rabobank Liquid Assets Podcast.

<https://www.foodnavigator-usa.com/article/2022/10/20/ab-inbev-and-coca-cola-s-100-accelerator-building-a-sustainable-innovation-playground>

Smart meets sweet: biotech advancements in sugar reduction and replacement solutions



Developing healthier products without compromising taste is one of the many challenges the F&B industry faces.

Sugar reduction remains important to many of today's mindful consumers, and global demand for natural sweeteners such as stevia continues to grow. Driven by health and wellness trends, consumers have turned away from artificial sweeteners like aspartame, sucralose, or acesulfame K (ace k). This has driven food and beverage brands to choose natural sweeteners as an alternative to sugar or artificial sweeteners; creating a burgeoning stevia market projected to grow at a CAGR of 9.2% between 2022 and 2027 to a volume of 14,317.09 MT (metric tons).¹

In addition to stevia, synergistic ingredients such as allulose continue to develop. Fuelled by its clean-tasting and nutritional benefits, the rare sugar works best in baked goods and confectionery products. As a result, the allulose market is estimated to increase at over 19% CAGR between 2021 and 2027. Available in minimal quantities from natural sources such as jackfruit and figs, allulose has a similar taste, mouthfeel, and texture to sugar but is about 70% as sweet as sugar and non-caloric.

Within the global allulose market, powdered allulose – typically used in yoghurt, smoothies, and beverages – accounts for the largest share, worth USD 13 million in 2020, followed by liquid and crystal allulose products.²

Pioneering low-carbon technology and top scientists

Extracting steviol glycosides from the stevia plant's leaves is a complex process due to the low levels of the active ingredient. It also puts pressure on raw materials and can be a wasteful and polluting process. Through innovations in biomanufacturing and low-carbon technologies, the manufacturing of steviol glycosides by more sustainable, greener methods are emerging. By manufacturing steviol glycosides, we remove the need to plant and harvest raw materials altogether. Biomanufacturing is drawing worldwide attention, and China-based manufacturer INGIA is leading the way by developing an allulose-stevia blend, combining their nutritional and application-specific benefits while avoiding the bitter aftertaste commonly associated with stevia.

INGIA's technical teams are experts who have worked in the US F&B industry in the fields of enzyme engineering, fermentation engineering, molecular biology, and chemistry. As an innovative biotech company, INGIA has been pioneering the field by continually optimizing its processes. INGIA continues to overcome challenges such as waste and high costs through its dual-core tech system, which integrates plant extraction and biotechnology. As one of China's first companies to use advanced biotechnology for natural active ingredients, INGIA focuses on providing health ingredients that are underpinned by technology as their primary driving force. By focusing on green bio-conversion technology, INGIA balances resource utilization and environmental protection while guaranteeing a stable supply for its customers.

Products and applications

Thanks to sophisticated R&D and quality management systems, INGIA's patented products range includes sweeteners, dietary supplements, flavors, and fragrances for F&B customers worldwide.

The stevia product range is a mixture of eight sweet ingredients extracted from stevia, a natural green, low-calorie, high-intensity sweetener. The range includes:

INGVIA® Natural Stevia – Reb M 95, Reb D 95, Reb B and Reb I

INGVIA® Stevia Blends - Tailored glycoside blends for targeted sweetness profiles to maximize taste and value

INGVIA® Tastefit - Stevia Natural Flavors, clean-label flavor modification for sugar reduction and 'No Sugar Added' claims

Enzyme Modified Stevia

In addition, INGIA's exclusive stevia glycoside INGVIA® Plus Series is manufactured by blending a variety of stevia glycosides as a raw material and can be customized and adjusted according to an individual F&B products requirements. INGVIA® Plus Series offers sweetness about 200-300 times higher than sucrose with less than 1% of the calories. INGVIA® Plus is known to have a shorter, less bitter aftertaste than Reb A. It is soluble in water and suitable for blending with various sweeteners to improve characteristics and flavors further.

Monk Fruit Extracted from Monk Fruit, mogroside's sweetness is 300 times that of sucrose, with zero calories. By 2024, it will have fermented MV95 which will reduce its cost greatly.

Vanillin Vanillin is a high-end edible broad-spectrum ingredient with the fragrance of vanilla and an immense milk aroma. Widely used in food and other industries, natural vanillin is manufactured via biotechnology from natural ferulic acid from rice.

D-Allulose Derived from fruits such as jackfruit, figs, and raisins. At 70% the sweetness of sucrose, Allulose is a bulk sweetener that tastes and behaves like sugar while contributing no calories and no impact on blood sugar. INGIA is developing unique enzyme and bio-technology to convert allulose and formulating a blend of stevia and allulose.

[Biomufacturing for best-tasting commercial natural sweeteners, next-gen Stevia and Allulose for on-trend F&B product development \(foodnavigator-usa.com\)](https://www.foodnavigator-usa.com)

ED & F Man Research

Global sugar supply will outpace demand - Bloomberg - In the current season for the first time in three years, says Sucden's Brazil general director Jeremy Austin. Impacts of sugar surplus won't be felt before July 2023 due to uncertainty on exports from India, Austin said at an industry conference in Sao Paulo. Indian producers are seeing better prices for low quality. Refined sugar versus raw sugar, while the world is in need of raw sugar. India is expected to allow 6 million metric tons to be exported soon. There is still uncertainty about a second tranche, which isn't expected to be announced before March.