



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

RUSSIA: Government seizes stake in Rusagro

A Russian court decided on May 5 that the founder of Rusagro must transfer a stake to the state, following his arrest in March on embezzlement charges, according to Reuters.

The ruling concerns stakes owned by Rusagro's founder, Vadim Moshkovich, his wife, other relatives, and former CEO, Maxim Basov, for a combined 68% share in the company, valued at RUB67 billion.

Moshkovich has been charged with embezzling RUB30 billion (USD 400 million). He has pleaded not guilty.

ALGERIA: Cevital plans new refinery to start operations in 2028

Cevital has launched a \$600 million project that will include sugarbeet cultivation and a new refinery expected to start operations in 2028, according to reports by the EconoFin Agency and the Algerian News Gate, citing a TV news report aired by the Algerian state television.

The company has already started work in the northern Algeria's Sahara region, including drilling operations. Initial cultivation trials conducted in 2024 yielded encouraging sugar extraction rates of 18% to 20%, according to the news reports.

The project includes sugarbeet farming on 1,200 hectares and a processing complex, including a refinery, near the farming area. The production complex is expected to generate 5,000 jobs.

MOLDOVA: Minister plans to discuss sugar market situation with stakeholders

Moldova's government will meet stakeholders to discuss the sugar market situation and find solutions to protect producers and consumers, said the minister of Economic Development and Digitalization, Eugeniu Osmochescu, on May 7, according to the state-run information agency Moldpres.

The Sugar Producers Union of Moldova and the Sugar Beet Producers Association of Moldova have been urging the government to approve a decree to regulate sugar imports. They claim that since the expiry of a provisional measure restricting sugar imports from CEFTA countries on April 27, the sugar market in Moldova has been unregulated regarding imports from Serbia, Belarus, and Russia.

"Today, on the platform of the Chamber of Commerce and Industry, we will have a discussion with all the parties involved: both producers from the Republic of Moldova, those who use sugar—whether imported or domestic—in local production, and traders who import sugar and sell it on the Moldovan market, in order to set all the points correctly and in full transparency," said Osmochescu.

He said that after that, the government would return with the draft government decision to regulate the sugar market.

EGYPT: Minister says government is prioritising sugar production

Egypt's minister of Industry, Khaled Hashem, has said that the government is prioritising the sugar industry as part of its efforts to ensure food security and stabilise markets, according to a post on the government's State Information Service (SIS)'s website.

Hashem said during an inspection tour of the Canal Sugar Company Factory in Mallawi, Minya Governorate, that expanding major industrial projects would increase local production, reduce the import gap, support the national economy, and achieve sustainable development.

GERMANY: Sugar tax on sweetened-drinks sparks debate

German's government decision to introduce a tax on sugary drinks from 2028 has gained support from health experts but opposition from beverage producers, who argue that levies on sugary drinks in other countries many have led to a shift in consumption to other sugary foods, according to Deutsche Welle.

A spokesperson for the Food Federation Germany, Manon Struck-Pacyna, said that introducing something under the cover of health prevention doesn't necessarily make a difference, "because it hasn't shown that people are becoming slimmer than elsewhere."

In April, a statement in support of a sugar levy signed by German food scientists and public health organisations said that studies found there was no evidence that a sugar levy had led to a rise in consumption of other sugary foods.

ESWATINI: Sugar industry explores new export markets

Eswatini's sugar industry is exploring new export markets through the African Continental Free Trade Area (AfCFTA), the Southern African Customs Union (SACU) and regional trade agreements, according to the Eswatini Observer.

During the Standard Bank Regional Sugar Summit on May 8, the minister of Commerce, Industry and Trade, Manqoba Khumalo, said Eswatini had been actively engaged in tariff negotiations within SACU to secure expanded market access for the sugar industry. He added that the negotiations were essential to safeguard the regional market from import surges and to create certainty for long-term industrial investments.

The government is also advancing engagements under the EAC-COMESA-SADC Tripartite Free Trade Area to secure improved market access into East Africa, he added.

BANGLADESH: Minister says government seeks to reopen state-owned sugar mills

Bangladesh's Industries minister Khandakar Abdul Muktadir said on May 9 that the government is committed to reopening closed state-owned sugar mills, citing the potential for new employment opportunities and revitalising local economies, according to the United News of Bangladesh (UNB).

During a meeting with sugarcane farmers at Panchagarh Sugar Mills Limited, the minister said that some sugar mills remain shut, while many operational facilities face limitations, as most are between 50 and 70 years old.

Some mills would require investment in new machinery, while others would need infrastructure renovation or alternative operational plans, he added.

Food.Navigator.com

Rethinking freshness: How enzyme and plant-based technologies are redefining shelf life in modern baking.

As bakery markets evolve under the pressure of efficiency, waste reduction and changing consumer expectations, freshness is emerging more and more as a strategic differentiator. From retail shelves to industrial production lines, the ability to maintain softness, texture and taste over time is increasingly defining competitiveness. In a context where consumers associate freshness with quality, and where both regulators and producers are focusing on reducing food waste, extending shelf life is becoming a central priority for the future of baking.

Bread has always been a staple product, yet its inherent perishability remains a structural challenge. Staling begins almost immediately after baking, progressively affecting texture, mouthfeel and overall consumer perception.

At the same time, the industry is navigating a complex landscape. The growing demand for clean-label formulations, the need to reduce waste, the variability in raw material quality and the pressure to ensure efficiency at scale are all redefining the way freshness is approached.

In this scenario, freshness is no longer simply about extending shelf life. It is about optimising goods to deliver a consistent sensory experience throughout the entire life cycle of the product.



A multi-technology approach to freshness

In response to these challenges, CSM Ingredients and HIFOOD – both part of the global ingredients and value-added solutions manufacturer Nexture group – are developing an integrated approach to freshness, leveraging both enzyme expertise and plant-based ingredient solutions.

“As consumer expectations continue to rise and sustainability becomes an integral part of product development, the ability to manage freshness effectively will increasingly define competitiveness in the bakery sector,” says Gabriele Primavera, chief strategic marketing and business development officer at Nexture Group.

“Building on a long-standing heritage in enzyme technology and continuous ingredient innovations, both CSM Ingredients and HIFOOD have developed advanced bread improvement systems – including concentrated enzyme systems that can extend shelf life and solutions developed specifically for the gluten-free sector – where maintaining softness over time remains a key technological challenge.

“This is where having complementary skill sets and strong internal synergies truly makes the difference, enabling us at Nexture to help our customers deliver consistent quality while reducing waste,” adds Primavera.

Enzyme technologies: Designing softness and consistency over time

Thanks to its long-standing expertise in enzyme science, CSM Ingredients has developed highly targeted systems designed to interact with the key components of dough, particularly starch and gluten networks.

This expertise is rooted in a broader bread improvers platform, combining advanced enzyme systems with deep knowledge of fermentation control, gluten network development and dough performance. This integrated approach enables bakers to achieve reliable processing, optimised texture and consistent freshness at scale, even in the presence of variable raw material quality. Fresko, one of the latest developments from CSM Ingredients, exemplifies this approach: a clean-label powdered solution designed for applications such as pan breads, buns and rolls. Customisable and effective at low dosage, it effectively supports crumb structure. The result is an extended perception of softness and a stable sensory profile throughout shelf life, helping products retain the characteristics of freshly baked goods for longer.

Beyond softness retention, enzymatic solutions also contribute to process efficiency by improving dough stability, machinability and overall production consistency.

This approach is further strengthened at Group level through the complementary expertise of HIFOOD, ensuring the application of enzyme technologies can be expanded into specialised segments, including gluten-free.

In this context, HI-GF XTEND B has been specifically developed for gluten-free leavened products including bread, pizza and focaccia, where maintaining softness over time remains a key technological challenge.

In these goods, where the absence of gluten inherently limits texture stability and accelerates staling, HI-GF XTEND B acts on the core mechanisms of crumb evolution, helping to preserve moisture distribution and stabilise structure throughout the product's life cycle.



The result is a more consistent sensory experience, with improved softness and freshness perception maintained over extended periods, supporting shelf life performance for up to one year.

The HI-GF XTEND B range is expected to expand further, supported by ongoing research into new functionalities and applications.

Natural origin solutions supporting stability across shelf life

If softness is central to the perception of freshness, the ability to maintain product stability over time is equally important, especially in the context of increasingly complex supply chains.

This is where Hi-Shield by HIFOOD complements enzyme-based systems with a different, yet highly synergistic approach. Based on plant-derived ingredients and allowing for cleaner label formulations, Hi-Shield is a range of powders designed to support overall product integrity throughout shelf life, helping manufacturers better manage how products evolve over time.

This translates into greater consistency in taste and quality, as well as improved control over shelf-life performance. From an operational perspective, it also enables producers to better plan production cycles, optimise stock management and reduce waste – all key factors in improving efficiency and supporting sustainability objectives.

Available in multiple versions, including gluten-free options, the Hi-Shield range offers flexibility across different applications, from bakery to sauces, dressings and dairy alternatives. Used in

combination with enzyme-based systems, it contributes to a more stable, predictable and manageable product performance over time.

Bread improvers redefined: From complexity to opportunity

The evolution of fresh-keeping solutions reflects a broader transformation in bakery technology. What were once considered conventional bread improvers are now evolving into integrated, multifunctional systems combining enzyme science, technological benefits and application expertise. This shift is enabling manufacturers to embrace a proactive model based on freshness design.

When paper packaging fails the sustainability test



While brands like Babybel are showing the shift to paper packaging can work, moving away from plastic is not universally viable. Here's why
<https://www.foodnavigator.com/Article/2026/04/30/babybel-moves-to-paper-but-paperization-not-sustainable-for-all/>

Consumers don't care about regenerative agriculture - yet



Sustainability may be slipping down the consumer agenda, but brands can still spark interest in regenerative agriculture
<https://www.foodnavigator.com/Article/2026/05/11/how-to-engage-consumers-in-regenerative-agriculture/>
