



International Sugar Organization

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EXECUTIVE DIRECTOR

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(English only)**

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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: Mercosur-EU trade deal may be implemented as soon as May

The EU-Mercosur trade deal could start to take effect in May, following the Brazilian government's expected ratification of the free trade agreement this month, according to Valor International.

Brazil's Foreign Trade secretary, Tatiana Prazeres, told Valor in an interview published on March 16 that it is crucial that Brazil completes its internal ratification procedures for the agreement in March and informs the Europeans of this decision in the same month.

Then, if the European side also notifies Mercosur in March, the agreement would start to take effect as early as May.

NEPAL: Government approves E10 ethanol blending policy

Nepal's government published its ethanol-blending policy in the official gazette on March 13, mandating a 10% ethanol blend with petrol, according to Khabarhub.

The "Order on Blending Ethanol in Petrol, 2026" issued by the Cabinet aims to promote domestic industries and reduce dependence on fuel imports.

The Nepal Oil Corporation will be required to blend up to 10% ethanol in every liter of petrol, depending on availability. The Cabinet also retains the authority to increase or decrease the blending ratio if necessary.

EUROPE: EU to suspend some duty-free sugar imports for a year – news report

The European Commission is preparing to suspend some duty-free sugar imports for at least a year, according to a news report by Bloomberg News on March 13, cited by Reuters.

Agriculture Commissioner Christophe Hansen told Bloomberg in an interview on March 13 that the paperwork for the suspension is being prepared and will be on the table in the next few weeks.

[In late January](#), Hansen had already announced that he would propose a temporary suspension of the sugar inward processing regime to ease pressures on European sugar producers

UK: British Sugar concludes 2025/26 season

British Sugar announced on March 12 that it has concluded the 2025/26 sugarbeet campaign, when it processed over 7 million metric tonnes of sugarbeets and produced close to one million tonnes of sugar in its four sugar factories, reports Sugaronline.

In the previous [2024/25](#) campaign, the company processed 7.7 million tonnes of sugarbeets and produced 1.1 million tonnes of sugar.

British Sugars Newark factory was the last site to close its gates earlier for the season this week. "This campaign has been one of two halves. We had a strong start to processing in September thanks to favourable lifting conditions up throughout Autumn and to January, when persistent cold and wet weather restricted beet deliveries into our factories," Dan Green, Agriculture director at British Sugar, said in a [press statement](#).

"Looking more broadly, growers have delivered sugar yields exceeding five-year averages, and overall factory performance has been amongst the best in recent years."

He said ongoing investments into energy and carbon reduction have contributed towards an efficient operational performance, and the factories have benefited from the increased visibility across the sugarbeet supply chain, driven by new investments in the Lifted and Delivered apps, helping keep our factories fully stocked.

"Now we know when and where beet is being lifted and stored – this proved extremely helpful when faced with adverse weather earlier this year."

Drilling for the next crop will start later this month across the beet-growing area.

"This season, the crop is expected to face increased risk from Virus Yellows, but growers will have access to a 3-spray programme to help mitigate this increased risk. In addition, earlier sowing and on-farm hygiene will be crucial to further minimise this risk," said Green.

"Across the industry, we will continue to monitor aphid migration and subsequent risk to the crop, and the work underway within the Virus Yellows Pathway remains an important driver in finding solutions to the threat posed by the disease.

EGYPT: Minister meets with sugar companies to discuss market situation

Egypt's minister of Investment and Foreign Trade, Mohamed Farid, met with executives of sugar production companies to discuss the current market situation, ways to strengthen the balance between production and consumption demands, as well as import and export mechanisms, according to the Arab Finance.

Farid highlighted the need for continuous coordination with the private sector to expand production and said the ministry is committed to studying cost economics in the food industry to ensure the sustainability of production companies.

TANZANIA: Government says ABF Sugar is investing in irrigation, energy and ethanol

Tanzania's President Samia Suluhu Hassan met with the CEO of ABF Sugar, Paul Kenward, on March 11, when he said the company plans to expand investments in irrigation, energy, and ethanol in the country, according to a news report by the The BizLens.

ABF Sugar, which owns 75% of Kilombero Sugar, has invested over TZS900 billion in the country. A new factory, set to start production in June, will more than double annual sugar output to 271,000 tonnes and help achieve sugar self-sufficiency.

MEXICO: President asks Coca-Cola to use more Mexican sugar in soft drinks

Mexican President Claudia Sheinbaum has raised concerns with executives from The Coca-Cola Company about the use of high-fructose corn syrup, which is largely imported, in the company's soft drink production, rather than cane sugar produced in Mexico, according to El Economista.

Sheinbaum said last week that during her recent meeting with company executives, they also discussed the current market price of sugar and the potential for the soft drink industry to increase its use rather than fructose.

They also discussed the company's water consumption and recycling, she added.

AUSTRALIA: Canegrowers call for national E10 mandate amid soaring oil prices

Australia's sugarcane producers' association Canegrowers has urged the federal government to introduce a national E10 fuel mandate and expand domestic ethanol production amid soaring oil prices and fears of supply disruptions driven by the conflict in the Middle East, reports Sugaronline.

The association said farmers, transport operators and contractors are bracing for tighter fuel supplies in the months ahead if global markets deteriorate further.

"Australia imports the vast majority of the fuel we use, and much of it moves through some of the most volatile regions in the world," said Canegrowers CEO Dan Galligan. "When conflict escalates in the Middle East it quickly flows through to global oil markets, and Australians feel it almost immediately at the bowser."

He added that uncertainty about supply was already beginning to ripple through the economy. "In the sugarcane industry, the crush is still almost three months away, but harvesting contractors are already asking whether they'll be able to secure enough diesel to run their harvesters and haulout equipment when the season begins."

Expanding domestic ethanol production could help shield Australia from future supply shocks. "Ethanol made from Australian crops like sugarcane can replace a portion of imported petrol and provide a reliable domestic supply," said Galligan.

Some Australian states, including Queensland and New South Wales, already have ethanol mandates in place, but these are not consistently enforced.

Galligan said implementing a properly enforced national E10 mandate would strengthen fuel security while encouraging investment in domestic production.

"An enforced E10 mandate would mean around 10% of the fuel Australians use could be produced right here at home rather than shipped in from the other side of the world," he said. "That's a practical step towards making Australia's fuel supply more resilient during periods of global instability."

FoodNavigator.com

Sweet proteins: The future of clean-label sugar reduction

As interest in sugar reduction continues to grow, new innovations in sweetness are bridging the gap between consumer taste preferences and wellness goals.

Added sugar is top of mind for today's consumers. About three in four Americans say they want to limit added sugar.¹ Yet taste is the top food and beverage purchase driver for 85% of consumers, even ahead of factors like price, convenience, and healthfulness.¹

Reducing added sugar is often seen as a trade-off, and the majority of consumers have concerns about the sweetening alternatives available today. 75% of Americans wish there were better tasting non-caloric sweetening options.² There is also growing demand for naturally derived ingredients across all categories, including sweetening ingredients. In trying to meet all these needs simultaneously, brands have had a limited number of tools.

However, new innovations in the sweet ingredient space are challenging the assumption that there needs to be a compromise when formulating clean-label, better-tasting, and better-for-you food and beverages.

Sweet proteins offer a refreshing new approach

The answer to the sugar reduction conundrum may come in an unexpected package: sweet proteins. Sweet proteins are naturally occurring molecules found in plants and fungi. They taste sweet – often thousands of times sweeter than sucrose – enabling the ability to create naturally derived, non-carbohydrate sweetening ingredients.

For years, the key challenge has been with scale. Manufacturing sweet proteins by extracting them from their natural source is resource-intensive & impossible on a commercially viable scale.

Now, commercial production of sweet proteins as a sweetening ingredient has become a reality with advanced fermentation: a consistent, reliable, and scalable production method that doesn't bring vulnerabilities like geographic constraints, climate, or contamination. This opens the door for new great-tasting food and beverages without the need for added sugar.



Innovating with honey truffle sweet protein

Within the new category of sweet proteins is honey truffle sweet protein. Derived from the honey truffle, it is a remarkably sweet type of fungi primarily found in Hungary. Uniquely, the characteristic sweetness of the honey truffle is imparted by a sweet protein, which MycoTechnology scientists discovered, identified, and isolated.

Using advanced fermentation practices, MycoTechnology is able to develop and produce honey truffle sweet protein at scale, creating a new sweetening ingredient that meets the demand for naturally derived, clean label alternatives.



Unlike some other sweetening ingredients, honey truffle sweet protein delivers good taste. It provides a uniquely clean taste profile, without bitterness, metallic off-notes, or unpleasant aftertastes. It is also fully digestible and does not have a negative impact on the gut microbiome. As a protein, it breaks down into common amino acids within the gastrointestinal (GI) tract.³

Honey truffle sweet protein brings 500 to 2,500 times the sweetness of sucrose (depending on application) and has an extremely low usage level, saving resources along with calories. It can be used as a single sweetener or in combination with other sweetening options to achieve an overall profile that is similar to sugar. Ideal application areas include ready-to-mix functional beverages such as sports nutrition powders, protein shakes, and powdered supplements; protein and energy bars; and chocolates.

MycoTechnology is introducing this new sweetening solution as Zukora™, a name inspired by the Hungarian word for sugar. Adoption of honey truffle sweet protein continues to gain traction in new food categories as chefs, product developers and formulators incorporate the ingredient into their culinary toolbox.

What's next in the future of sugar reduction?

As consumers seek both delicious and nature-based sugar alternatives, sweet proteins are uniquely able to meet consumer needs without compromise.

Honey truffle sweet protein goes beyond creating food and beverages that are both delicious and healthy – it provides a solution that is cost-effective and sustainable.

MycoTechnology recently achieved US regulatory self-affirmed GRAS status (generally recognized as safe) for honey truffle sweet protein, submitted a dossier to the US Food and Drug Administration (FDA), and published the positive safety evaluation in the journal *Food and Chemical Toxicology*.⁴ The new ingredient is now commercially available at scale, a landmark moment for meaningful advancement in sugar reduction and improvement to the food supply.

[Find out more information about the transformative new sweetening ingredient Honey Truffle Sweet Protein here.](#)

How alcohol-free drinks can become the life of the party



Alcohol was once what held social occasions together. Now alcohol-free has the opportunity to take up the mantle

<https://www.foodnavigator-usa.com/Article/2026/03/12/fun-with-friends-why-alcohol-free-brands-need-to-tap-into-social-occasions/>

Mondelēz boosts Toblerone production with \$83m investment



A year into its investment, Mondelēz unveils a major milestone at Toblerone's Swiss home <https://www.foodnavigator.com/Article/2026/03/11/mondelez-boosts-toblerone-production-with-83m-investment/>

Middle East tensions, rising energy and fertilizer costs push grocery prices higher



February CPI shows food-at-home prices climbing 0.4% as supply chain risks, tariff uncertainty and volatile farm inputs threaten to add new pressure on brands, retailers and inflation-weary shoppers

<https://www.foodnavigator-usa.com/Article/2026/03/12/food-prices-rise-as-middle-east-tensions-hit-energy-and-fertilizer-costs/>