SUGAR & energy Notes from Sugar Journal

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The September issue of Sugar Journal is usually our Buyers' Guide. However, with the timing of ATALAC, we pushed our guide to the October edition. September is our Latin American issue.

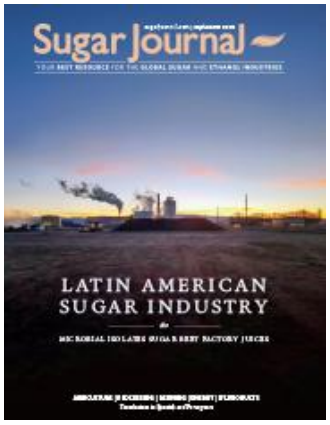
We were sorry to hear about Thomas Long's passing. He was a part owner of one of our long-time advertisers, Metro Boiler Tube. He attended most of the annual Louisiana Division of ASSCT. We send our sympathies to his family and the people at Metro Boiler Tubes.

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September 2026

Global Sugar Production Forecast to Decline

World sugar production is forecast to fall slightly in 2026/27 despite a strong recovery in India. The U.S. Department of Agriculture projects output of 184.9 million metric tons, raw value, down 1.2 million tons from 2025/26. It expects declines in Brazil, Thailand and the European Union to more than offset India's gains.

India's production is forecast to rise 3.6 million tons to 33.6 million tons. USDA credits consecutive monsoons with replenishing groundwater and supporting higher yields. Although India's crop is expected to grow substantially, its exports are forecast to rise by only 100,000 tons, to 3.6 million tons. Domestic supply needs and government policy remain important factors in its export decisions.

Brazil, the world's leading sugar exporter, is forecast to produce 42.5 million tons, down 1.3 million tons. USDA expects mills to direct more cane toward ethanol as domestic fuel demand grows. Thai production is projected to drop 1.8 million tons to 9.5 million tons, primarily because of reduced cane area. In the EU, lower beet plantings amid weak prices and high input costs are expected to reduce output by about 1.2 million tons.

USDA forecasts world exports at 62.3 million tons, down slightly. The figures suggest a changing mix of suppliers rather than a sharp global shortage: ending stocks are projected to rise modestly, mainly in India and China. Actual harvests and Brazil's

Sugar Around the World Alfonso Fanjul, Jr. 1937 – 2026

The Sweet Success of Latin America's Smaller Sugar Exporters *By Vladislav Vorotnikov*

Environmental Impact Index and Efficacy of Pre-Emergent Herbicides for the Management of Sicyos Polyacanthus in Sugarcane in Tucumán, Argentina *by M. Fernanda Barceló, Agustín Sánchez Ducca, Pablo D. Vargas, and Sebastián Sabaté*

índice de Impacto Ambiental en Campo y Eficacia de Herbicidas Pre-Emergentes para el Manejo de Sicyos Polyacanthus en Caña de Azúcar en Tucumán, Argentina by *M. Fernanda Barceló, Agustín Sánchez Ducca, Pablo D. Vargas, and Sebastián Sabaté*

Microbial Isolates from North American Sugar Beet Factory Juices and Biofilms *by Yunci Qi , Evan Terrell , Gillian O. Bruni, Zianab Yassin , and Shyam L. Kandel*

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Thomas Long 1960 – 2026

Thomas "Sam" Long, 66, of Ringgold, Georgia, passed away Sunday, August 30, 2026. He was born on July 2, 1960, in Honolulu, Hawaii.

He was deeply committed to his faith and served as an usher at Our Lady of Perpetual Help. Sam dedicated 27 years to Metro Boiler Tube as a Partial Owner and Straight Tube Division Manager. He also served six

sugar-versus-ethanol decisions will determine.

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Whit Huguley Retires After 45 Years with Westway and ED&F Man

Whit Huguley retired on March 31, 2026, concluding a 45-year career with Westway and ED&F Man. His work in molasses trading and related businesses took him to six continents and helped shape the growth of ED&F Man Liquid Products–Americas (MLP-Americas).

Huguley joined Westway Trading in September 1980, when five major companies supplied molasses to the U.S. market. Over the following decades, the business expanded through acquisitions, including Cargill's molasses and liquid feed operations in 1997 and Tate & Lyle's North American molasses and liquid feed business in 2002. As traded molasses volumes declined, the company diversified into feed products, terminals, fish oil and other activities.

His tenure spanned dramatic swings in molasses prices, ownership changes, and major disruptions, including Hurricane Katrina, which displaced the New Orleans office.

Through those challenges, Huguley said, MLP-Americas remained profitable on a consolidated basis throughout his 45 years.

Reflecting on changes from telex and fax machines to email and artificial intelligence, Huguley emphasized one constant: the importance of relationships with customers, suppliers, service providers and

years in the United States Navy as a Seabee with a Naval Mobile Construction Battalion, specializing as an Advanced Builder. A devoted Georgia Bulldogs fan, Sam was known for his determination and his willingness to help others. His generosity, work ethic, and kindness will be greatly missed by all who knew him.

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colleagues. He expressed particular pride in the recent turnaround at Westway Feed Products and confidence in the management team he helped develop.

Huguley said he leaves MLP-Americas larger and financially stronger, with a promising future as part of the Hartree organization. He and his wife, Maureen, will remain in New Orleans, close to their children and grandchildren.

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Pecan Pie with Caramel Sauce



Makes one 10" pie

Instructions

- Heat the oven to 350°.
- For the dough: Sift the flour and salt into a mixing bowl. Using the large holes of a hand grater, grate the butter into the mixing bowl with the flour mixture. Lightly blend the butter and flour mixture with your fingertips until the texture is like cornmeal.
- Add the ice water and blend well until thoroughly incorporated. Be careful not to overwork the dough. Form the dough into a ball and place it on a lightly floured cutting board.
- Roll out the dough, adding flour as necessary, to a ⅛-inch thickness. Place a 10-inch pie pan face down on the dough and cut the dough to fit the pan, leaving a border of about 1 inch.

Instructions Continued

- For the caramel sauce: In a 12-inch skillet, add the sugar and ¾ cup water. Whisk until blended.
- Place the skillet on the stove over low heat. Bring the mixture to a low boil and cook until the sugar begins to turn brown (caramelize).
- Continue cooking, whisking occasionally, until the sugar caramelizes evenly.
- Slowly and carefully, add the cream. Cook over low heat until the caramel dissolves into the cream to form a smooth sauce. Whisk in the butter and remove from the heat.
- Chill a mixing bowl in the refrigerator for 30 minutes.
- For the whipped cream: In a cold mixing bowl, add the cream, sugar, and vanilla. Whisk until

Ingredients

DOUGH

- 1 cup all-purpose white flour
- ½ teaspoon table salt
- 7 tablespoons very cold unsalted butter
- ¼ cup ice water

FILLING

- 3 large eggs
- 1 cup granulated white sugar
- 1 cup Karo dark corn syrup
- 2 tablespoons melted unsalted butter
- 1½ teaspoons vanilla extract
- ¼ teaspoon table salt
- ¼ cup darkly roasted and ground pecans (see note)
- 1 cup raw medium pecan pieces

CARAMEL SAUCE

- Line the pan with the dough, crimp and trim the edges, and refrigerate until ready to use.
- For the filling: In a mixing bowl, add the eggs and whisk until frothy, about 1 minute. Add the sugar and whisk for 1 minute. Add the corn syrup, melted butter, vanilla, salt, and the ground, roasted pecans. Whisk until well blended. Stir in the raw pecan pieces and blend well.
- Pour the filling into the pie shell. Bake the pie for 40 minutes. Reduce the heat to 325° and bake until the filling is browned on top and the crust is light golden brown, 35 to 40 minutes.
- Remove the pie from the oven and cool at room temperature for at least 1 hour before serving.

stiff peaks form. Refrigerate until ready to serve.

- To serve, ladle ¼ cup of Caramel Sauce onto each serving plate. Place one slice of pie in the center of the plate. Top with 3 tablespoons of whipped cream. Garnish with fresh mint, if desired.

Notes

Before beginning the recipe, roast the pecans in a 350° oven until darkly browned, 20 to 25 minutes.

- 2 cups granulated white sugar
- ¾ cup water
- 2 cups heavy whipping cream
- 2 tablespoons unsalted butter

WHIPPED CREAM

- 2 cups heavy whipping cream
- ½ cup granulated white sugar
- ½ teaspoon vanilla extract
- Garnish: fresh mint leaves

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