Bakeries of all sizes, as large purchasers cope with artificially inflated prices of refined sugar, are greatly impacted by price fluctuations and increases in this commodity. Sugar is used in products like cookies and donuts, but also in less obvious staple bakery products such as bread, buns, and crackers. The current landscape greatly favors sugar producers, forcing domestic food manufacturers to cope with an inflated price that can be twice as high as the world price for sugar.

**HOW DOES THE U.S. SUGAR PROGRAM WORK?**

**PRICE SUPPORTS**
- Ensuring a minimum price for sugar

**MARKETING ALLOTMENTS**
- Limits on how much processors can sell

**IMPORT QUOTAS**
- Restricting plentiful foreign supplies

**FEEDSTOCK FLEXIBILITY PROGRAM**
- Producers greatly advantaged

**WHO PAYS?**

America’s taxpayers

$2.4-4 BILLION IN ADDED COSTS ANNUALLY

These unnecessary costs kill American jobs and are passed onto American families as end-buyers. ABA believes a fairer system is possible, one that is mutually beneficial to farmers, bakeries, and consumers.