




An extensive
range of free-
flowing **premium**
conditioned and
bespoke icing
sugars

Icing Sugars



These versatile sugars are used extensively in sweet bakery as well as sugar and chocolate confectionery and are available with and without free-flow agents



Icing Sugars



Icing sugars are produced by milling (grinding) white granulated sugar into a fine powder. A modern conditioning process then equilibrates moisture distribution to ensure optimum shelf-life.

Features and benefits

All British Sugar icing sugars:

- Conditioned to maximise shelf-life
- Available with range of free-flow agents to suit application
- Offer consistent particle size and quality
- High visual appeal
- Free-flowing

Product development

We offer the widest range of traditional icing sugars with the added ability to customise a bespoke icing sugar to meet application challenges.

Technical information

	Dry Fondant	Icing CP	Icing NCP	Icing CF	Fine Icing Sugar
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Suitable for:

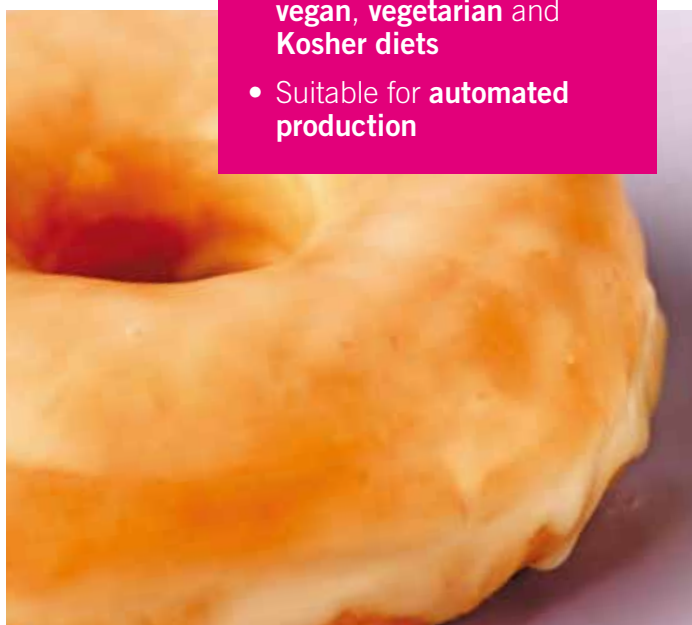
Clean label products	✓		✓	✓	
Heat sensitive ingredients				✓	
Surface gloss	✓				
6 month shelf-life	✓	✓	6 weeks	✓	✓
Free-flow agent		Calcium phosphate		Cornflour	Calcium phosphate
Sugarpaste production					✓

The Icing Sugar range

Product (Product Code)	Application
Dry Fondant Sugar 55466 – 25kg	Ideal for general bakery use including: <ul style="list-style-type: none"> • fondant toppings • buttercreams • fudge icings • confectionery fudges • clean label bakery products
Icing Sugar CP 33471 – 10 x 500g 34471 – 6 x 2kg 34487 – 4 x 3kg 55437 – 25kg 55409 – 1 tonne	Ideal for: <ul style="list-style-type: none"> • glazes • fudge icings • sugarpaste • marzipan and nut free pastes • seeding fudges
Icing Sugar NCP 55423 – 25kg	Suitable for: <ul style="list-style-type: none"> • high purity pharmaceutical products • clean label bakery products • dusting powders e.g. Bon Bons
Icing Sugar CF 55440 – 25kg 55452 – 1 tonne	Suitable for: <ul style="list-style-type: none"> • cold applications such as buttercreams and simple icings • hot bakery glazes • clean label bakery products
Fine Icing Sugar 55455 – 25kg	A finer quality icing sugar suitable for premium sugarpaste production

All British Sugar icing sugars are:

- **Non-GM**, and suitable for **vegan, vegetarian** and **Kosher** diets
- Suitable for **automated production**



If you require more information, e.g. a product specification sheet, a sample or advice, please contact us to discuss your needs.

