



Perfect for
decoration, texture
and **visual impact**
to bring **consumer
appeal** to finished
products

Bold and Decorative Sugars



Whether coating, blending, decorating or dissolving, British Sugar's bold and decorative sugars enhance the look and feel of any finished product



Bold and Decorative Sugars



Applications

- For decoration and texture on cakes, patisserie products, chocolate, muffins, biscuits, pastries and risen doughs
- Add texture to sanded pastilles and jellies
- Add the colour and the flavour of your choice to sugar pearls and include in yoghurt or desserts for extra visual appeal
- The bold crystal of coarse sugar provides an ideal centre for panned sugar confectionery

Technical information

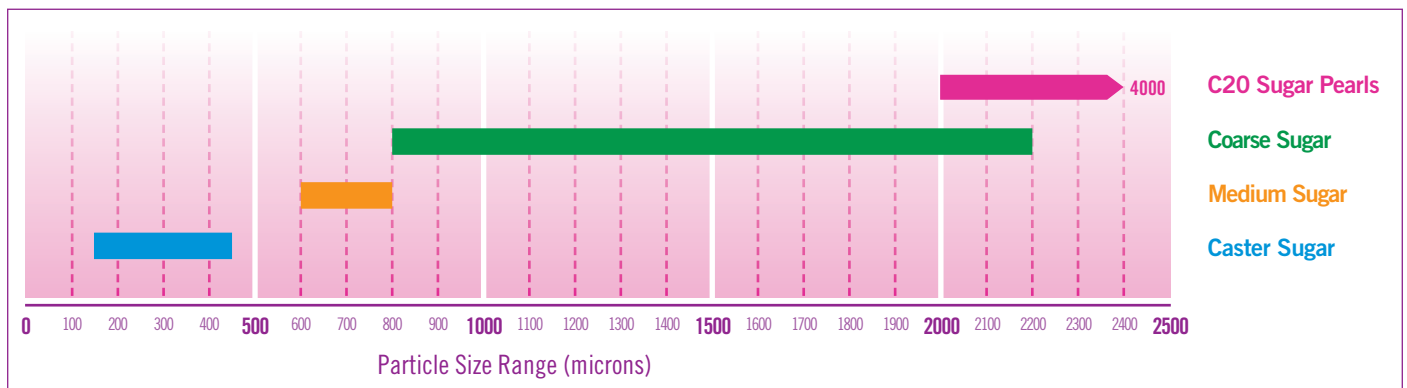
All bold and decorative sugars are **non-GM**, 'clean label' and suitable for **vegan**, **vegetarian** and **Kosher** diets



Product development

If you have a specific requirement not covered by our standard range please talk to us about bespoke options (and their lead times).

Decorative Sugar range – for visual impact



Product (Product Code)	Properties	Benefits
Caster Sugar 55343 – 25kg 55315 – 1 tonne 57312 – bulk tanker	Fine even particles with tightly distributed particle size range of typically 150-450µm	Caster applications in confectionery: <ul style="list-style-type: none"> • gives a smooth, opaque finish to sanded jellies • soft bite to panned sweets
Medium Sugar 55522 – 25kg 55525 – 1 tonne	A white sieved sugar with tightly distributed particle size range of typically 600-800µm	A versatile bold sugar for: <ul style="list-style-type: none"> • crunch, visual definition and mouth-feel for biscuits • high shine and surface texture on pastilles and jellies
Coarse Sugar 55537 – 20kg	Large, transparent, attractive crystals, typically 800-2200µm	<ul style="list-style-type: none"> • Visual impact • High shine and crunch • Does not melt at normal baking temperatures • Free from dust • Resistant to mechanical handling • Free-flowing
C20 Sugar Pearls 55578 – 25kg 55582 – 10kg	An agglomerated sugar nib, large, white particles, size of 2.0-4.0mm, no sharp edges	<ul style="list-style-type: none"> • Crunchy texture • Shatter-proof • Moisture resistant • Free from dust • Resistant to mechanical handling • Rounded particles maintain packaging integrity