



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



BRITISH SUGAR

An AB Sugar Company



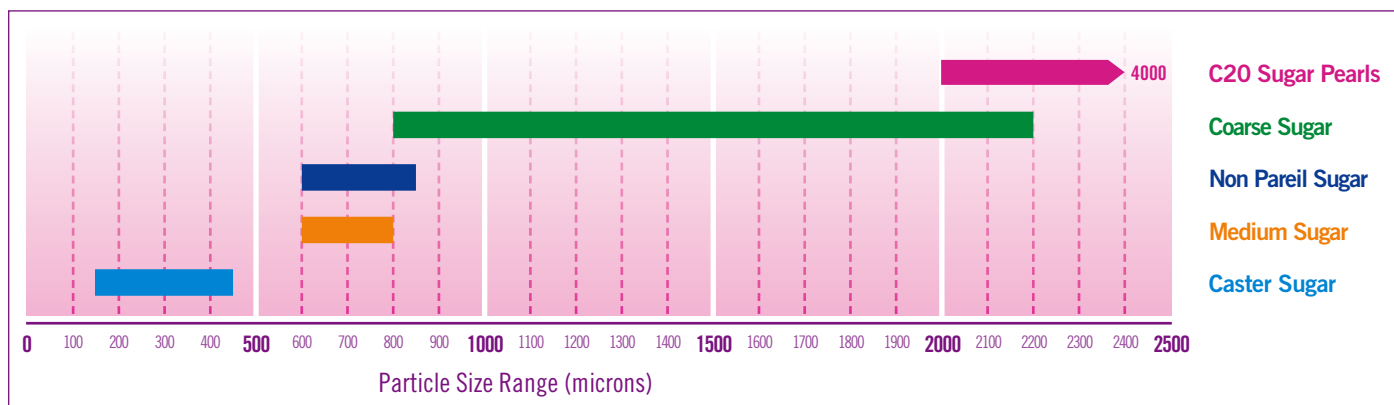
Bold and Decorative Sugars

Applications

- For decoration and texture on cakes, patisserie products, chocolate, muffins, biscuits, pastries and risen doughs
- Adds decoration and texture to sanded pastilles and jellies
- The uniform sized crystals of non-pareil provide an ideal centre for panned sugar confectionery



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 | <ul style="list-style-type: none"> • Gives a smooth opaque finish to sanded jellies and pastilles • Surface decoration of baked goods |
| 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 |
| Non Pareil Sugar 55591 – 25kg | A coarse, uniform sized grain with a tightly distributed particle size of typically 600-850µm | <ul style="list-style-type: none"> • A very tightly screened sugar • Uniform size - aids panning process • Medium coarse grain |
| Coarse Sugar 55536 – 25kg | 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 • Free from dust • Resistant to mechanical handling • Rounded particles maintain packaging integrity |

MR Sugar:
preserves product
appearance, even
in adverse storage
conditions



Moisture Resistant (MR) Sugar - for a longer lasting finish

- Enhance decorative coatings and toppings on cakes, pastries and desserts
- Preserves product appearance, even in adverse storage conditions

With its fine coating of **non-hydrogenated fat**, MR Sugar won't dissolve like ordinary caster sugars. It is ideal for manufacturers who wish to enhance the appearance and shelf-life of finished products.

An added benefit is, it has none of the unpleasant after-tastes associated with alternatives such as dusting powders.

Applications

- For decoration and visual impact of coatings and toppings
- Ideal for frozen and chilled cake manufacture

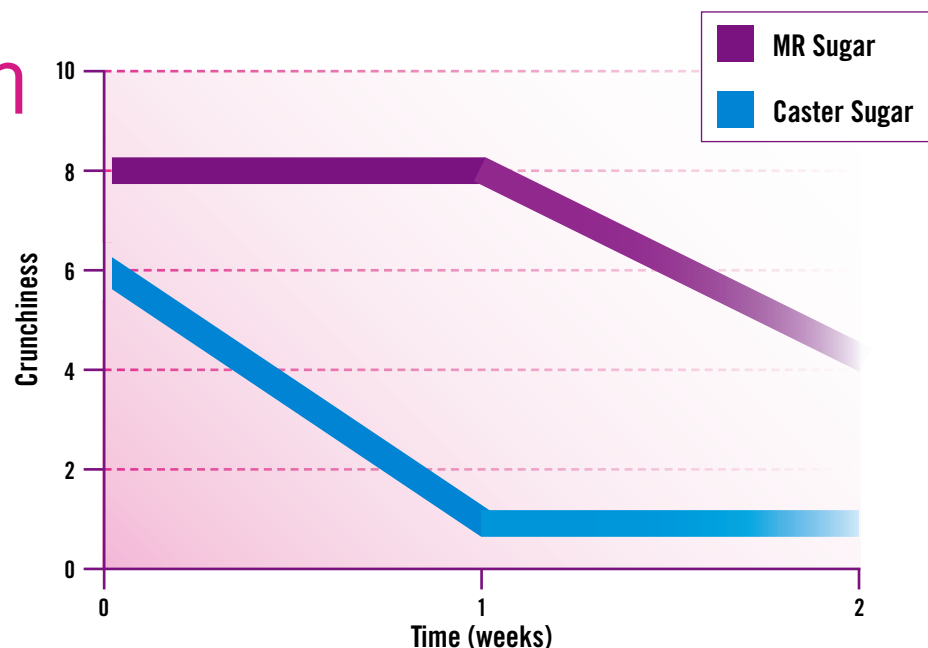
| Product (Product Code) | Properties | Benefits |
|---|---|---|
| Moisture Resistant (MR) Caster Sugar 50516 – 25kg | Fine particles with a tight distribution - typically 150-450µm. | <ul style="list-style-type: none"> • Improves shelf-life of packaged products • Good flow properties • Dust-free • Freeze-thaw stable |

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

decoration that lasts

Sensory test carried out on Victoria Sandwich cakes coated with MR Sugar, flow-wrapped and stored for 2 weeks in ambient conditions

Source: British Sugar Food Centre





Bold and decorative sugars



Technical information and product specifications are available on request.

