



An extensive portfolio
of free flowing
premium conditioned
icing sugars with tightly
controlled particle
size and a **range of**
functional ingredients

Icing Sugars

From the more traditional icings to the finest powdered fondants, our range offers versatility across a wide range of applications and can be used extensively in sweet bakery, sugar and chocolate confectionery



BRITISH SUGAR

An AB Sugar Company



Premium Icing Sugars

Finer Powder for Finer Products

Celebration fondant icings and Silk Sugar are premium dry, powdered functional sugars.

- Celebration – a sugar with an average particle size of 11 microns is a **superfine** fondant icing
- Silk Sugar – is an **ultrafine** icing with an average particle size of only 8 microns and a very tightly controlled size distribution

Applications

- Ultra-smooth fondant icing
- Fudge-style toppings
- Luxury buttercream fillings and crèmes
- Glazes
- Wrappable icing
- Enrobing and depositing for bakery and confectionery applications
- Minimal heat applications (i.e. for use with heat-sensitive ingredients and non-cook chews)
- Soft and liquid centres in moulded chocolates
- Seeding and crystallisation of super-indulgent fudge



Product Advantages

- Gives finished products a smooth 'mouth-feel'
- Smoother, whiter fondants
- Natural, clean label
- Simple to mix for use – just add water, fruit juice or spirits
- Heat-sensitive ingredients may be added without loss of activity or flavour
- Available with a range of free-flow agents for a variety of uses

Process Advantages

- Precise control of viscosity for enrobing, moulding and depositing processes
- Energy efficient: fondant can be created at significantly lower temperatures
- No tempering required
- Just mix with water, fruit juice or spirits and use
- Easy mixing enables uniform dispersal of flavour and colour
- Dry powder neither hardens in winter nor goes soft in summer
- Results that can be reproduced time and time again



Celebration Fondant:
Improved consistency and quality of finished product

All fondant icings:

- Are **non-GM** and suitable for **vegan, vegetarian** and **Kosher** diets
- Have a **six month usable life***
- **Can be used at low temperatures** to permit the use of heat-sensitive ingredients
- Are suitable for **automated production**

Product (Product Code)	Benefits
Celebration CP 55431 – 20kg 55443 – 800kg	<ul style="list-style-type: none"> • A multi-purpose fondant powder, suitable for all processing conditions
Celebration DF 55471 – 20kg 55450 – 800kg	<ul style="list-style-type: none"> • Enables higher gloss products due to lower manufacturing temperatures
Celebration WS 55568 – 20kg	<ul style="list-style-type: none"> • Includes wheat starch, a natural free-flow agent • Requires minimal heating
Celebration CF 55562 – 800kg	<ul style="list-style-type: none"> • Includes cornflour, a natural free-flow agent • Suitable for premium, indulgent bakery glazes • Requires minimal heating
Silk Sugar 55711 – 20kg	<ul style="list-style-type: none"> • Ultrafine control over particle size • Constant viscosity throughout usable life* minimises graining, textural changes and separation • Minimal variability in formulation • Smoothest finished product • Production flexibility • Great opportunity for new product development



Silk Sugar:
for the finest
luxury chocolates

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

Technical information

	Celebration CP	Celebration DF	Celebration WS	Celebration CF	Silk Sugar
Bakery uses:					
Buttercream	✓	✓	✓	✓	✓
Enrobing, flooding, drizzle icing	✓	✓	✓	✓	
Bright surface gloss		✓			✓
Dipping icing	✓	✓	✓	✓	✓
Fudge icing	✓	✓	✓	✓	✓
Confectionery uses:					
Fondant crème	✓				✓
Fudge	✓	✓	✓	✓	
Non-cook chews					✓
Cold/Hot water make up	Both	Both	Cold*	Cold*	Both
Free-flow agent	Calcium phosphate		Wheat starch	Cornflour	
Additional Ingredients		Glucose			
Clean label		✓	✓	✓	✓

*General usage is mainly cold, however please contact us to discuss specialist applications



Traditional 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 usable life*.

Features and benefits

All British Sugar icing sugars:

- Conditioned to maximise usable 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.

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	<ul style="list-style-type: none"> • A finer quality icing sugar suitable for premium sugarpaste production

Technical information

	Dry Fondant	Icing CP	Icing NCP	Icing CF	Fine Icing Sugar
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					✓

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.

* Usable life - Usable life has been assessed as the period of time under appropriate storage conditions where the product remains free flowing. Product that has exceeded its 'usable life' will be fit for use provided its flowability is acceptable as no other quality parameters will be affected. Does not require a best before date (refer to Food Labelling regulations 1996).