

## Tate & Lyle Caster Sugar Paper Sack - Information

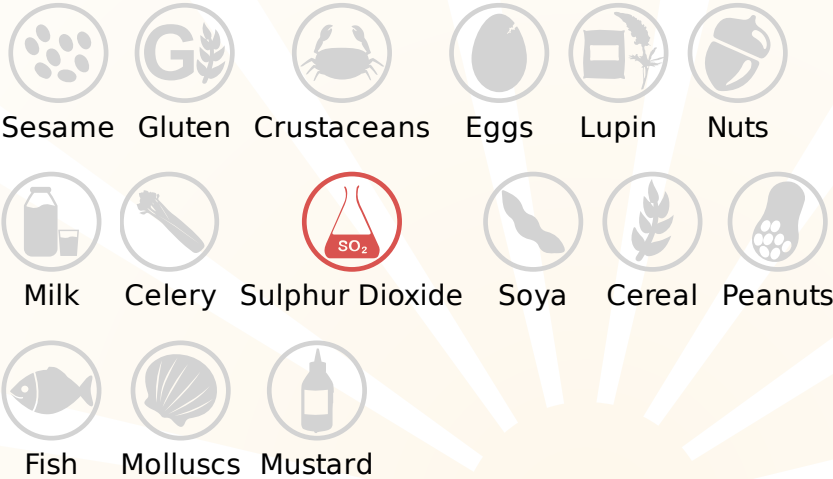
A fine white free flowing crystalline sugar that is produced to a tight colour specification with a consistent crystal size. Meets BP, EP & USP Standards, but it is not certified. Caster Sugar adds sweetness and texture without any other colour or flavour. It is the most commonly used sugar in professional kitchens for baking to produce fine, close textured products. In dry mixes, it disperses more evenly and with less stratification than larger-grained white sugars. Quick dissolving.

**TFS Product Code:** 025185  
**Suppliers Product Code:**  
**Information Last Updated:** 05/12/2022  
**Date Produced:** 23/12/2024



### Allergy Information

Key: **Contains** **May Contain**



### Nutritional Information

|                        |               |
|------------------------|---------------|
| Serving Unit:          | 100g or 100ml |
| Energy (kcal)          | 400.00        |
| Energy (kJ)            | 1700.00       |
| Protein (g)            | 0.00          |
| Carb (g)               | 100.00        |
| Of Which Sugars (g)    | 100.00        |
| Fat (g)                | 0.00          |
| Of Which Saturates (g) | 0.00          |
| Fibre (g)              | 0.00          |
| Salt (g)               | 0.01          |

### Dietary Information

Key: **Suitable for**



**Please Note:** This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

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## Ingredients

Cane Sugar

## Handling Information

### Directions for Use

Caster Sugar adds sweetness and texture without any other colour or flavour. It is the most commonly used sugar in professional kitchens for baking to produce fine, close textured products. In dry mixes, it disperses more evenly and with less stratification than larger-grained white sugars. Quick dissolving.

### Storage Instructions

Store in a cool, dry place

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