

SUPER FINE ICING SUGAR

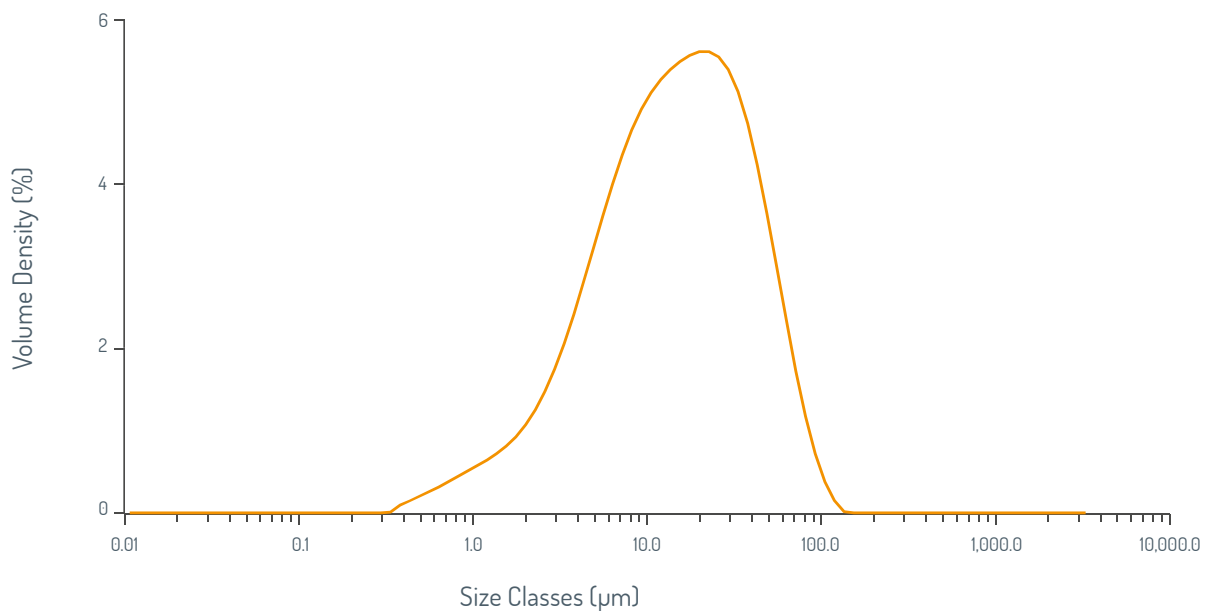


The perfect ingredient for a silky
smooth finish and creamy mouthfeel

SUPER FINE ICING SUGAR



Super Fine icing sugar is a premium functional powdered sugar with very fine particles. Its fine texture gives end products a silky smooth finish and a creamy mouthfeel. The super fine powdered sugar has an average crystal size of between 10 and 15 μm . It is conditioned using a special technique developed by Suiker Unie that ensures it remains lump free and retains its flowability. The packaging foil has a high moisture barrier to seal in the sugar's special outstanding quality.



ADVANTAGES FOR YOUR PROCESSES

- Easy to use: just mix with water, fruit, juice, flavouring or colouring
- Controlled viscosity for enrobing, moulding and depositing processes
- Can be used to produce fondant at lower temperatures
- No tempering required
- No lump forming
- Consistent particle size

ADVANTAGES FOR YOUR APPLICATIONS

Super Fine icing sugar has the following general advantages:

- A smooth mouthfeel
- Smoother, whiter fondants
- Other ingredients may be added without loss of activity or flavour

Super Fine icing sugar has advantages for both bakery and confectionary applications. The biggest advantages are a smooth mouthfeel (no sandiness) and bright white colour. Specific advantages are listed in the table below:

APPLICATION	BENEFITS (COMPARED WITH REGULAR ICING SUGAR)
Buttercream	<ul style="list-style-type: none">• Slightly higher viscosity and therefore better stabilisation of the cream• Smoother surface
Dipping icing	<ul style="list-style-type: none">• Smoother, less sandy mouthfeel
Icing glaze	<ul style="list-style-type: none">• Brighter white colour• Higher viscosity• Easy viscosity control by variation in water addition• Better workability• Shorter drying time
Chocolate filling	<ul style="list-style-type: none">• Smoother, less sandy mouthfeel
Fudge icings	<ul style="list-style-type: none">• Smoother, less sandy mouthfeel
Fondant sweets	<ul style="list-style-type: none">• Quicker setting of the structure after depositing the sweets in the moulds• Better hardness/less fragile.
Enrobing icing	<ul style="list-style-type: none">• Smoother, less sandy mouthfeel
Wrapable icing	<ul style="list-style-type: none">• Smoother, less sandy mouthfeel





FEATURES

- Average particle size 10 - 15 microns
- Anticaking agent – tricalcium phosphate – to suit application
- Free flowing
- Shelf life of 2 years*
- Special packaging
- Non-GMO, vegan, vegetarian and kosher

For additional information, a product specification sheet, a sample or advice, please contact our customer service department or your sales representative.

* Under appropriate storage conditions (see product specification)

