

Bake with the best

Wholesale • BI Technology • Manufacturing • Logistics

Sugars & Sugar Based Products

Product Code	Product Name	Pack Size	Product Description
SUG020-025	Granulated Sugar	25	Granulated Sugar
SUG560-025	Caster Sugar	25	Controls the spread of biscuit dough in baked applications. Improves the texture of sugar confectionery. Gives a crunchy decoration to biscuits, cakes and pastries.
SUG550-025	Extra Fine Sugar	25	Works well in dessert & cake flour mixes and coating biscuits or confectionery
SUG090-025	Icing Sugar CP	25	Good for large scale bakery and confectionery manufacture. Performs well in bakery glazes, fudge icings, sugar paste/marzipan and seeding fudges
SUG200-M43	Icing Sugar Poly Bag	4x3kg	Performs well in bakery glazes, fudge icings, sugar paste/marzipan and seeding fudges
SUG505-025	Demerara Sugar	25	Adds crunchy texture and slight caramel flavour to biscuits and cake and dessert toppings and bases
SUG500-025	Soft Light Brown Sugar	25	Gives a fine crumb texture and excellent finished volume in cakes. The fine particle size ensures rapid dissolving for syrups, sauces, caramels and toffees.
SUG510-025	Soft Dark Brown Sugar	25	Great for adding depth of flavour to rich fruit and chocolate cakes, toffee puddings and natural colour and flavour to toffee sauces.
SUG280-025	Shugarwite NH Dust Mix SG	25	A natural flavour sweet dusting ideal for finishing donuts, Victoria sponges and fairy cakes
SUG300-025	Dextrose Monohydrate	25	Powdered dextrose used to replace sugar in certain applications
270CMP-025	Cerestar Dried Glucose	25	Spray dried powdered glucose syrup
CEM120-025	Glycerine	25	Used to extend shelf life in cakes
CEM125-T12	Glycerine IBC	1250	Used to extend shelf life in cakes
CEM400-025*	Meritol 160 liquid (Sorbitol)	25	Liquid Sorbitol
JFM580-125	Südzucker Bloomoist Block	12.5	Ideal for extending shelf life in morning goods, improves fermentation and crust colour
JFM590-125	Südzucker Inversheen Liquid 70%	12.5	Invert Sugar in liquid form
SUG580-005	Assorted Natural Sugar Strand SG	5	Natural 6 colour mixed sugar strands

*Order Only



Wholesale • BI Technology • Manufacturing • Logistics

Syrup & Treacle

Product Code	Product Name	Pack Size	Product Description
SUG240-025	Glucose Syrup SO2 <10ppm	25	Glucose Syrup with a low level of sulphur dioxide
SUG250-025	Glucose Syrup	25	Standard Glucose Syrup
SUG535-025	Simply Golden Syrup	25	Adds a delicious flavour and moist texture to sponge puddings, sticky cakes, flapjacks and treacle tarts.
SUG555-072	Black Treacle	7.26	Adds rich molasses flavour and natural colour to puddings and rich fruit and chocolate cakes.