



Caster Sugar (10 x 1kg)

Product Information

Product Code	TLCS1
Erudus ID	6c92c8736b7b46d3b3eb275f861b9fe6
Traded Unit GTIN	05010115129416
Internal GTIN	5010115822331
Supplier Name	Tate & Lyle Sugars
Brand	Tate & Lyle Sugars
Storage	Ambient

Product Description & Ingredients

Product Description	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.
Erudus Ingredients	white sugar, or sugar (100%)

Allergens

Celery	No
Cereals Containing Gluten	No
Crustacea	No
Eggs	No
Fish	No
Lupin	No
Milk	No
Molluscs	No
Mustard	No
Nuts	No

Peanuts	No
Sesame	No
Soybeans	No
Sulphites	<10mg

Dietary Information

Suitable for Coeliacs	Yes
Suitable for Lactose-Free Diet	Yes
Suitable for a Vegan Diet	Yes
Suitable for a Vegetarian Diet	Yes
Approved for a Halal Diet	Yes
Approved for a Kosher Diet	Yes

Nutritional Information

Energy per 100g (kcal)	400 kcal
Energy per 100g (kj)	1700 kJ
Carbs Per 100g	100 g
Carbs of which Sugars per 100g	100 g
Fat per 100g	0 g
Fat of which Saturates per 100g	0 g
Protein per 100g	0 g
Fibre per 100g	g
Salt per 100g	0.01 g

Disclaimer:

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