



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.

Icing Sugar



Applications

- 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 centers in molded chocolates.
- Seeding and crystallization 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.
- Heat-sensitive ingredients may be added without loss of activity or flavor.
- Available with a range of free-flow agents for a variety of uses Celebration Fondant: Improved consistency and quality of finished product Premium Icing Sugars All fondant icings.
- Are non-GM and suitable for vegan, vegetarian and Kosher diets , and Halal
- Have one year month usable life.
- Can be used at low temperatures to permit the use of heat-sensitive ingredients.
- Are suitable for automated production Process Advantages.
- Precise control of viscosity for enrobing, molding 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 flavor and color.
- Dry powder neither hardens in winter nor goes soft in summer.





Traditional Icing



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

- Conditioned to maximize 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 customize a bespoke icing sugar to meet application challenges.

Product (Product Code)	Properties	Benefits
Powdered Sugar	Average particle size of 61µm with a range of 7-250µm.	Excellent for blending finer powdered ingredients eg pharmaceutical 'actives'
Powdered Sugar with corn flour	Average particle size of 61µm with a range of 7-250µm.	Generally used to control the spread of biscuit dough
Ultrafine (lightly milled sugar)	A combination of milled sugar and small sugar crystals. Average particle size of 160µm, with a range of 5-500µm.	Provides dissolving properties ideal for: <ul style="list-style-type: none"> • hot and cold powdered drinks • dry mixes • over-the-counter remedies

