



Tate & Lyle Caster Sugar (1x25kg)

Additional Information

Product Code	406308
Product Description	Tate and Lyle Caster Sugar Paper Sack. A fine white free flowing crystalline sugar that is produced to a tight colour specification with a consistent crystal size. Meets BP, EP and 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.
Height (mm)	136.0000
Length (mm)	590.0000
Width (mm)	358.0000
Outer EAN 1	5010115022236
Storage Type	Ambient
Brand	Tate and Lyle

Ingredients

Ingredients	Cane Sugar
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Dietary Information

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

Allergens

Celery	No
Gluten	No
Crustacea	No
Egg	No
Fish	No
Lupin	No
Milk	No
Molluscs	No
Mustard	No
Nuts	No
Peanuts	No
Sesame	No
SOYA	No
Sulphites	<10mg

Nutritional Information

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

Disclaimer:

While we endeavour to ensure the accuracy of all product, pricing and nutritional data at all times, and that information is provided in good faith, we are not the manufacturers of these products and any such information we provide is therefore reliant on the accuracy and completeness of information provided to us by our suppliers.

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