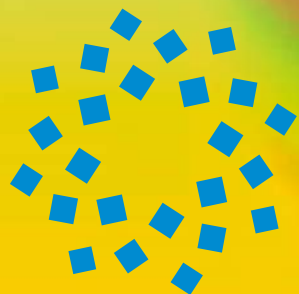




Formulate your products with British Sugar's **extensive range** of crystal sizes

Screened White Sugars

including speciality milled sugars



Screened sugars are produced by passing sugar over screen meshes to select sugars of a particular size



Screened White Sugars

including speciality milled sugars

Key benefits

- Rapid dissolving of smaller grains in hot and cold systems
- Uniform crystal sizes can reduce the risk of separation in dry mixes
- Reduced dust generation (where small crystals have been removed)
- Larger crystals provide visual impact, high shine and crunch
- High purity
- Free-flowing

Product development

If you have a specific requirement not covered by our standard range please talk to us about bespoke options and their lead times.



Medium Sugar: controls the spread and surface texture of biscuits

Screened Sugar range (including speciality milled sugars)

| Product (Product Code) | Properties | Application |
|---|--|--|
| Powdered Sugar 55481 – 25kg | Average particle size of 60µm with a range of 7-250µm Made to order – recommended shelf life 6 weeks | Excellent for blending finer powdered ingredients e.g. pharmaceutical ‘actives’ |
| Powdered Sugar with cornflour 55551 – 25kg | Average particle size of 60µm with a range of 7-250µm Made to order – recommended shelf life 6 months | Generally used to control the spread of biscuit dough |
| Ultrafine Sugar (lightly milled sugar) 55480 – 25kg | A combination of milled sugar and small sugar crystals Average particle size of 160µm, with a range of 5-500µm Made to order – recommended shelf life 12 weeks | The wide particle size range is perfect for blending a range of added ingredients and provides dissolving properties ideal for: <ul style="list-style-type: none"> • hot and cold powdered drinks • dry mixes • over-the-counter remedies |
| Crystal 300 Sugar 55338 – 25kg 55328 – 1 tonne | A fine sugar - average particle size 150µm, with a range of 100-300µm | <ul style="list-style-type: none"> • Good for large scale process automatic conveying • Free-flowing • Very fine but dust free |
| Caster Sugar 55343 – 25kg 55315 – 1 tonne 57312 – bulk tanker | Fine particles with a tightly distributed range of typically 150-450µm | <p>Caster sugar is ideal for use in bakery applications:</p> <ul style="list-style-type: none"> • controls the spread of biscuit dough • allows batters to aerate rapidly • ensures effective extrusion of cereal products <p>Caster applications in confectionery:</p> <ul style="list-style-type: none"> • gives a smooth, opaque finish to sanded jellies • soft bite to panned sweets |



| Product (Product Code) | Properties | Application |
|---|--|--|
| Extra Fine Sugar 55217 – 25kg 55262 – 1 tonne 57215 – bulk tanker | Fine crystals with a range of particle sizes, typically 200-600µm | This fine particle size excellent for: <ul style="list-style-type: none"> dissolving in instant vended drinks, in both hot and cold systems extruded breakfast cereals bakery pre-mixes coating for dry fruits |
| Medium Sugar 55522 – 25kg 55525 – 1 tonne | A white sieved sugar with a tightly controlled particle size range of 600-800µm | A versatile bold sugar for: <ul style="list-style-type: none"> crunch, visual definition and mouth-feel for biscuits e.g. ginger nuts and shortcake biscuits control of the spread and surface texture of biscuits when used as an ingredient high shine and surface texture on pastilles and jellies |
| Coarse Sugar 55536 – 25kg | Large, transparent, attractive sugar crystals, typically 800-2200µm | The boldest of our sugar crystals: <ul style="list-style-type: none"> excellent on patisserie products, cookies, cakes and sweet breads adds texture to sanded pastilles and jellies provides an ideal centre for panned sugar confectionery (e.g. aniseed balls) |
| C20 Sugar Pearls 55578 – 25kg 55582 – 10kg | An agglomerated sugar nib, with large, white particles sized approximately 2.0-4.0mm. No sharp edges | <ul style="list-style-type: none"> for decoration and texture on chocolate, cakes, muffins, biscuits, pastries and risen doughs for inclusion in manufactured yoghurts and desserts colour and flavour can be added for ice cream and pastry toppings |
| Bespoke Screened Sugar | If you cannot see what you require, please contact us | Sugar can be developed to bring added benefits to the process for which it has been designed |

If you require more information, e.g. a product specification sheet, a sample or advice, please contact us to discuss your needs.

Except where indicated, product shelf-life is in excess of 18 months

Technical information

All screened sugars are **non-GM, 'clean label'** and suitable for **vegan, vegetarian** and **Kosher** diets



Caster Sugar: ideal for use in bakery applications

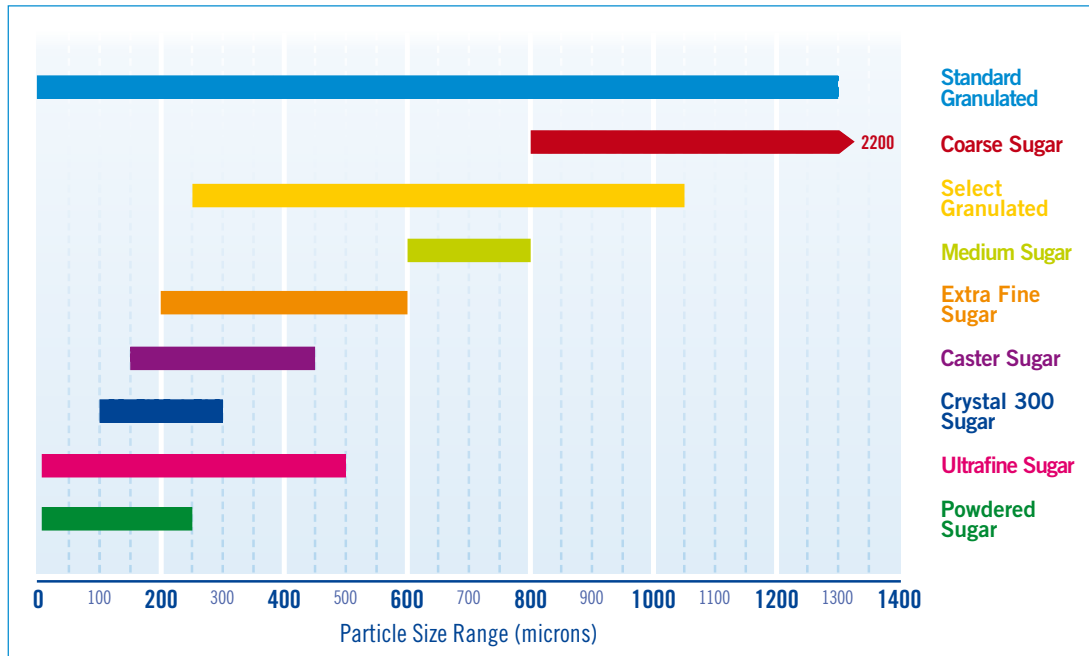


Screened White Sugars

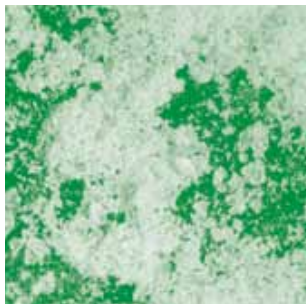
including speciality milled sugars



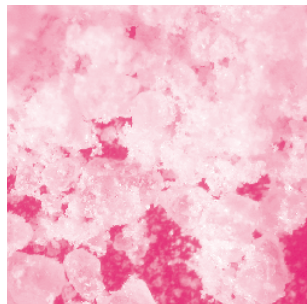
Sugar particle size range



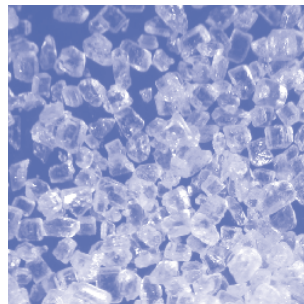
Sugar particle microscopy shots (magnification x 10)



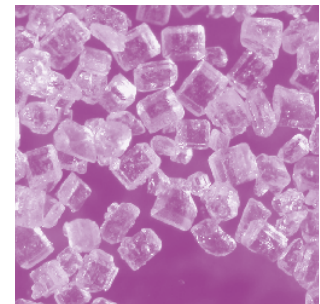
Powdered Sugar



Ultrafine Sugar



Crystal 300 Sugar



Caster Sugar



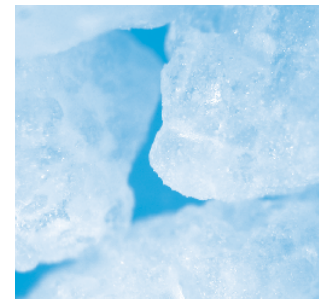
Extra Fine Sugar



Medium Sugar



Coarse Sugar



C20 Sugar Pearls