



Icing Sugar 250g

Description

The almost invisible particles of Icing Sugar are obtained through intensive sieving, milling and aeration of exceptionally high-quality sugar. This process gives the sugar its characteristic powdery texture and consistent structure. Approximately 90% of the particles are smaller than 0.14 mm.

Thanks to its fine and smooth texture, Icing Sugar, available in 250 g packs, is ideal for sweetening fruits such as strawberries and blueberries. It is also delicious when sprinkled over pastries such as waffles and doughnuts. Its texture makes it perfect for preparing homemade whipped cream, marzipan, sorbets and icing.



Characteristics

- Sugar with a very high degree of purity
- Powdered sugar with imperceptible particles
- Particle size: 90% below 0.14 mm

Advantages

- Very white appearance
- Ideal for decoration: snow-like effect

Application

- Dusting and decorating: waffles, doughnuts, sugar bread, rice tarts, butter pastries, fresh fruit, etc.
- Preparations: marzipan, whipped cream, buttercream, meringues, icing and glazing of pastries and desserts

Nutritional Values per 100 g

Energy	400 kcal - 1700 kJ
Fat	0 g
Carbohydrates	100 g
Proteins	0 g
Fibers	0 g
Salt	0 g



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Tray: 16 x 250 g

Artikelcode: 42100334

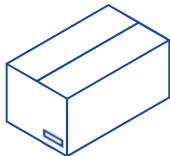


Unit

EAN-code: 5410256003345

Net weight: 250 g

L x W x H: 76 x 47 x 127 mm

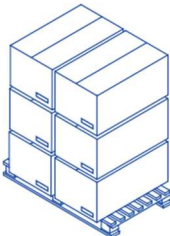


Groupage / Tray

EAN-code: 5410256103342

Net weight: 16 x 250 g (4 kg)

L x W x H: 400 x 155 x 130 mm



Delivery / Pallet

EAN-code: 5410256203349

Number of cartons: 150 (10 x 15 CRT)

Net weight: 600 kg

Gross weight (without pallet): 670,50 kg

L x W x H (height without pallet): Eurochep 120 x 80 x 130,5 cm





Specification

Legal compliance

Icing Sugar is a food and compliant with the relevant provisions of the European Food Law, the European Regulation (EC) No 178/2002 ("General Food law").

The sugar used for the production of Hard Cubes complies with the requirements of Directive 2001/111/EC; the additives used comply with Regulation (EU) No 231/2012.

Additional Information

- **Allergens**

Icing Sugar does not require allergen labelling according to Regulation (EU) No 1169/2011.

- **GMO**

Icing Sugar does not require authorisation, labelling or traceability of genetically modified food and feed according to Regulations (EC) No 1829/2003 and (EC) No 1830/2003.

Storage and stability

- **Shelf-life**

According to Regulation (EU) No 1169/2011, Annex X, an indication of the date of minimum durability ('best before'/'used by' date) is not required for solid sugar.

- **Storage-conditions**

Sugar retains its specific properties and can be stored for virtually an unlimited time under the following conditions:

- Recommended storage conditions Temperature $20\text{ °C} \pm 5\text{ °C}$
- Relative humidity below 65 %