



Decoration Sugars

Decoration Sugar 390

Decoration Sugar 540

Decoration Icing Sugar

Decoration Nib Sugar 2000



Key characteristics

- Sugar crystals or icing sugar coated with vegetable fat and starch.
- Nib sugar coated with vegetable fat. The advanced coating process ensures a strong and tight fat layer.
- More durable for decoration than traditional sugar, also for products with a long shelf life.
- The fat coating improves shelf life in environments where moisture forms as a result of temperature fluctuations.
- Decoration Sugars don't contain trans fatty acids.
- Decoration Sugar is as white as Granulated Sugar.



Areas of application

- Decoration Icing Sugar is used to decorate Danish pastry, Swiss rolls and cakes.
- Decoration Sugar is mainly used to decorate doughnuts but also Swiss rolls.
- Decoration Nib Sugar is used for decorating cinnamon buns, Danish pastry and other sweet bread and cakes.
- All Decoration Sugars can be used as a finish on confectionery.

Product advantages in application

- The vegetable fat and starch coating improves keeping qualities in environments with high humidity.
- The coating makes decorations more durable on prepacked bakery products with a high moisture and fat content.
- The coating improves the adhesiveness, which means that less sugar is needed.
- When Decoration Sugars are used, the decorations better tolerate chilled and frozen storage.

Product development

Nordic Sugar continuously strives to improve the quality and application of products. Many customers contact us already at an early stage for assistance in the development and adaptation of sugar products. We also make customized products such as blends of sugar with other sweeteners and food ingredients.

Product advantages in production

- Decoration Sugar products are easy to handle.
- Decoration Icing Sugar makes less dust than traditional Icing Sugar.
- Decoration Sugar products can be used in automatic dispensers.
- Decoration Nib Sugar can be used on bakery products with a surface temperature of up to 50°C. The best results are achieved if the product is allowed to cool before decoration.

Storage recommendation

- Store at a constant temperature, not below 10°C, and 40-65 % relative humidity to avoid caking.
- Do not stack pallets.
- Do not store together with strongly smelling products.

Product facts	Sugar	Starch	Fat	Trans fat	Gluten/Soya	Density, kg/l	Mean grain size, µm
Decoration Icing Sugar	Sucrose	Corn	Vegetable	no	no	0.61	100
Decoration Sugar 390	Sucrose	Corn	Hardened vegetable	no	no	0.79	400
Decoration Sugar 540	Sucrose	Corn	Vegetable	no	no	–	540
Decoration Nib Sugar 2000	Sucrose	no	Hardened vegetable	no	no	0.80	2000

The values in the table are indicative. Read more about decoration products in the product information sheet on Icing Sugar and Nib Sugar.