



Icing Sugar

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Icing Sugar PS

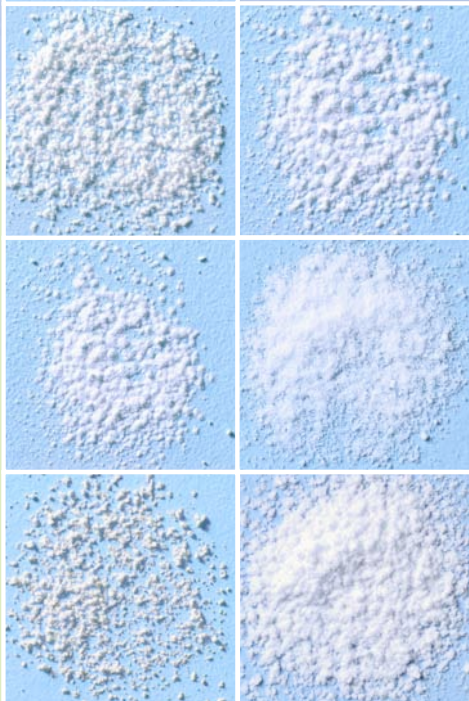
Icing Sugar TCP

Extrafine Icing Sugar TCP

Coarse Grained Icing Sugar PS

Decoration Icing Sugar

Organic Icing Sugar PS



Key characteristics

- Finely ground sugar with or without the addition of anti-caking agents such as potato starch (PS) or tricalcium phosphate (TCP).
- Various particle sizes, most products have a particle size of around 20 μm .
- The particle size of Extrafine Icing Sugar TCP is 10 μm , which gives a smoother mouth-feel in e.g. fillings and icing.
- Coarse Grained Icing Sugar has a particle size of 30 μm .
- Decoration Icing Sugar with a particle size of 100 μm has an increased shelf life under cold or humid conditions as the particles are coated with fat.



Areas of application

- Icing sugar is mainly used in fillings for biscuits, chocolate, liquorice and toffees.
- Also used for icings and sifted decoration of baked goods.
- Used in the production of marshmallow, marzipan and bakery products such as meringue, pastries and pies.
- Icing Sugar is used as a crystallising agent in confectionery such as fudge.
- Organic Icing Sugar is used in organic baked goods and other organic products.
- Decoration Icing Sugar is mainly used to decorate bakery products, e.g. buns.

Product advantages in application

- Different anti-caking agents for various applications.
- Decoration Icing Sugar is easy to handle and has excellent sifting properties. The vegetable fat coating increases shelf life under humid and cold conditions.

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

- Icing Sugar acts as an intermediate product in the production process. The anti-caking agent makes Icing Sugar easier to handle and more free-flowing.
- Decoration Icing Sugar can be used on baked goods with a surface temperature of up to 30-40°C.
- Decoration Icing Sugar has good sifting properties and is dust-free, thanks to the starch and fat.

Storage recommendation

- Store at a temperature of 20-22°C and 40-65 % relative humidity to avoid caking.
- Do not store with strongly smelling products.

Product facts	Sugar, %	Moisture, %	Anti-caking agent, E-no	Anti-caking agent %	Density, kg/l	Allergens/gluten
Icing Sugar	99.8	0.05	–	–	0.65	no
Icing Sugar PS	98	0.4	Potato starch	2	0.65	no
Icing Sugar TCP	98	0.4	TCP E 341	2	0.65	no
Extrafine Icing Sugar TCP	98.5	0.15	TCP E 341	1.5	0.39	no
Coarse Grained Icing Sugar PS	98	0.4	Potato starch	2	0.55-0.6	no
Decoration Icing Sugar	87	0.7	Corn starch	8	0.63	no
Organic Icing Sugar PS	98	0.4	Potato starch	2	0.65	no

The values in the table are indicative. Read more about extra finely ground sugar with a particle size <10 µm in the Fondant product sheet. Read more about moisture resistant sugar in the Decoration Sugar sheet.