

British Sugar Icing Sugar Sack - Information

A fine white powder, free from abnormal odours and flavours and free from visible extraneous material.

TFS Product Code: 030197
Suppliers Product Code:
Information Last Updated: 03/02/2023
Date Produced: 20/06/2026



Allergy Information

Key: **Contains** **May Contain**



Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	400.00
Energy (kJ)	1700.00
Protein (g)	0.00
Carb (g)	100.00
Of Which Sugars (g)	100.00
Fat (g)	0.00
Of Which Saturates (g)	0.00
Fibre (g)	0.00
Salt (g)	0.00

Dietary Information

Key: **Suitable for**



Please Note: This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

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Ingredients

Icing Sugar, Anti-Caking Agent (Tricalcium Phosphate (E341(iii))).

Handling Information

Directions for Use

N/A

Storage Instructions

Cool, dry environment, preferably between 65 to 85 %RH and at 15-20oC avoiding temperature fluctuations in excess of 5oC in any 24h period. The product should not be subject to any draughts. Avoid direct light and sources of ignition. Do not store close to substances with strong odours.

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