

British Sugar / Silverspoon Caster Sugar Paper Sack - Information

A fine white sugar

TFS Product Code: 031393
Suppliers Product Code:
Information Last Updated: 05/12/2022
Date Produced: 04/05/2026



Allergy Information

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



Sesame



Gluten



Crustaceans



Eggs



Lupin



Nuts



Milk



Celery



Sulphur Dioxide



Soya



Cereal



Peanuts



Fish



Molluscs



Mustard

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)	0.01

Dietary Information

Key: **Suitable for**



Kosher



Vegetarian



Halal



Vegan

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.

British Sugar / Silverspoon Caster Sugar Paper Sack - Information

TFS Product Code: 031393
Suppliers Product Code:
Information Last Updated: 05/12/2022
Date Produced: 04/05/2026



Ingredients

Cane Sugar

Handling Information

Directions for Use

Caster Sugar adds sweetness and texture without any other colour or flavour. It is the most commonly used sugar in professional kitchens for baking to produce fine, close textured products. In dry mixes, it disperses more evenly and with less stratification than larger-grained white sugars. Quick dissolving.

Storage Instructions

Store in a cool, dry place

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.