

## Tate & Lyle Light Muscovado Sugar - Information

moist sugar with fine, quick dissolving crystals and a dark appearance. The moisture, colour & flavour come from molasses extracted as part of the cane sugar refining process. Dark muscovado cane sugar has a moistness and deep, rich molasses flavour make it ideal for full flavoured or savoury recipes. Often used in brownies, gingerbread, coffee or chocolate cakes, fudge, BBQ sauce, marinades, sweet and sour sauce and pancake syrups. The name 'Muscovado' carries premium qualities.

**TFS Product Code:** 029964  
**Suppliers Product Code:** 412938  
**Information Last Updated:** 21/07/2022  
**Date Produced:** 07/06/2025

### 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)	384.00
Energy (kJ)	1634.00
Protein (g)	0.10
Carb (g)	96.00
Of Which Sugars (g)	93.00
Fat (g)	0.00
Of Which Saturates (g)	0.00
Fibre (g)	0.00
Salt (g)	0.08

### 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.

# Tate & Lyle Light Muscovado Sugar - Information

**TFS Product Code:** 029964  
**Suppliers Product Code:** 412938  
**Information Last Updated:** 21/07/2022  
**Date Produced:** 07/06/2025

## Ingredients

Cane sugar, Cane molasses.

## Handling Information

### Directions for Use

n/a

### Storage Instructions

Store in ambient, cool dry conditions, avoiding extremes in temperature and humidity.

**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.

Registered Office: Nelsons Yard, South Denes Road, Great Yarmouth, NR30 3PR, England  
Company No: 07107278 VAT No: GB 986 0801 93 Directors: E. Thompson, R. Thompson, T. Thompson