

Silver Spoon Sugar Sack White Granulated - Information

A free flowing white crystalline sugar that is produced to a tight colour specification with consistent crystal size. Meets BP, EP & USP Standards but it is not certified. Granulated Sugar adds sweetness and texture without any other colour or flavour. It helps retain moisture and improves shelf life in finished goods.

TFS Product Code: 015371
Suppliers Product Code:
Information Last Updated: 18/03/2019
Date Produced: 27/06/2026



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:

- ()
- ()
- ()
- ()
- ()
- ()
- ()
- ()
- ()

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

White sugar or sugar (100%)

Handling Information

Directions for Use

No usage information

Storage Instructions

No storage information

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