

Tate & Lyle Icing Sugar Poly Bag - Information

A free flowing blend of white powdered sugar and maize starch. It can be used for baking and decorative dusting.

TFS Product Code: 029852
Suppliers Product Code:
Information Last Updated: 14/10/2022
Date Produced: 06/07/2026



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)	97.00
Fat (g)	0.00
Of Which Saturates (g)	0.00
Fibre (g)	0.00
Salt (g)	0.02

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 Icing Sugar Poly Bag - Information

TFS Product Code: 029852
Suppliers Product Code:
Information Last Updated: 14/10/2022
Date Produced: 06/07/2026



Ingredients

Sugar (97%), Maize Starch.

Handling Information

Directions for Use

N/A

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.