



Ensure the ideal
**combination
of ingredients**
in application
challenges



Sugar for Dry Blending

applications for mixes and drinks

These speciality screened and milled sugars are perfect for dry mixes and drink applications



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Advantages

- Ideal crystal size for use in these applications
- Reduces the risk of separation in dry mixes
- Dissolves rapidly in hot and cold systems
- Reduces dust generation (where small crystals have been removed)

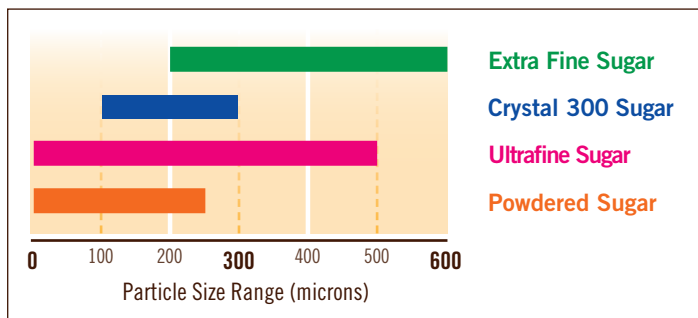
Technical information

- All sugars are **non-GM**, **'clean label'** and suitable for **vegan, vegetarian** and **Kosher** diets

Product development

If you have a specific requirement not covered by our standard range please talk to us about bespoke options (and their lead times).

Sugar particle size range



The Sugar for Dry Blending Mixes range

Product (Product Code)	Properties	Benefits
Powdered Sugar 55481 – 25kg	Average particle size of 60µm with a range of 7-250µm Made to order – recommended shelf life 6 weeks	Excellent for blending finer powdered ingredients e.g. pharmaceutical 'actives'
Ultrafine Sugar (lightly milled sugar) 55480 – 25kg	A combination of milled sugar and small sugar crystals Average particle size of 160µm, with a range of 5-500µm Made to order – recommended shelf life 12 weeks	The wide particle size range is perfect for blending a range of added ingredients and provides dissolving properties ideal for: <ul style="list-style-type: none"> • hot and cold powdered drinks • dry mixes • over-the-counter remedies
Crystal 300 Sugar 55438 – 25kg	A fine sugar - average particle size 150µm, with a range of 100-300µm	<ul style="list-style-type: none"> • Very fine but dust free • Good for large scale process automatic conveying • Free-flowing
Extra Fine Sugar 55217 – 25kg 55262 – 1 tonne 57215 – bulk tanker	Fine crystals with a range of particle sizes - typically 200-600µm	A fine particle size excellent for: <ul style="list-style-type: none"> • dissolving in instant vended drinks, in both hot and cold systems • extruded breakfast cereals • bakery pre-mixes

If you require more information, e.g. a product specification sheet, a sample or advice, please contact us to discuss your needs.

Except where indicated, product shelf-life is in excess of 18 months