

Britannia Icing Sugar Poly Bag - Information











A white milled sugar with anti-caking agent

Our Product Code: 028881
Suppliers Product Code:
Information Last Updated: 30/10/2024
Date Produced: 16/08/2025



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) | 396.00 |
| Energy (kJ) | 1683.00 |
| Protein (g) | 0.00 |
| Carb (g) | 99.90 |
| Of Which Sugars (g) | 99.90 |
| Fat (g) | 0.00 |
| Of Which Saturates (g) | 0.00 |
| Fibre (g) | 0.00 |
| Salt (g) | 0.04 |

Dietary Information

Key: **Suitable for**

| | | | |
|--|---|---|---|
|  |  |  |  |
| Kosher | Vegetarian | Halal | Vegan |

Please Note: This information has been supplied by manufacturers and other third parties to Yare Food Services. 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

Sugar, Anti-Caking Agent, E341 (iii) Tri Calcium Phosphate

Handling Information

Directions for Use

Add water

Storage Instructions

Store in cool dry conditions, away from sources of heat and odorous materials. Temperature between 15 to 25°C, Relative Humidity <65%. Avoid rapid changes in temperature. We would recommend product is used within 12 months from date of manufacture.

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