

## Tate & Lyle Caster Sugar Poly Pack - Information

CASTER SUGAR 2kg - A fine white free flowing crystalline sugar that is produced to a tight colour specification with a consistent crystal size. Meets BP, EP & USP Standards, but it is not certified.

**Our Product Code:** 013591  
**Suppliers Product Code:**  
**Information Last Updated:** 03/03/2017  
**Date Produced:** 19/01/2026



### 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**



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.

## Tate & Lyle Caster Sugar Poly Pack - Information

**Our Product Code:** 013591  
**Suppliers Product Code:**  
**Information Last Updated:** 03/03/2017  
**Date Produced:** 19/01/2026



### Ingredients

Cane Sugar

### Handling Information

#### Directions for Use

No usage information

#### Storage Instructions

No storage information

YAREFOOD  
SERVICES

**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.