

Tate & Lyle Demerara Sugar Poly Bag - Information

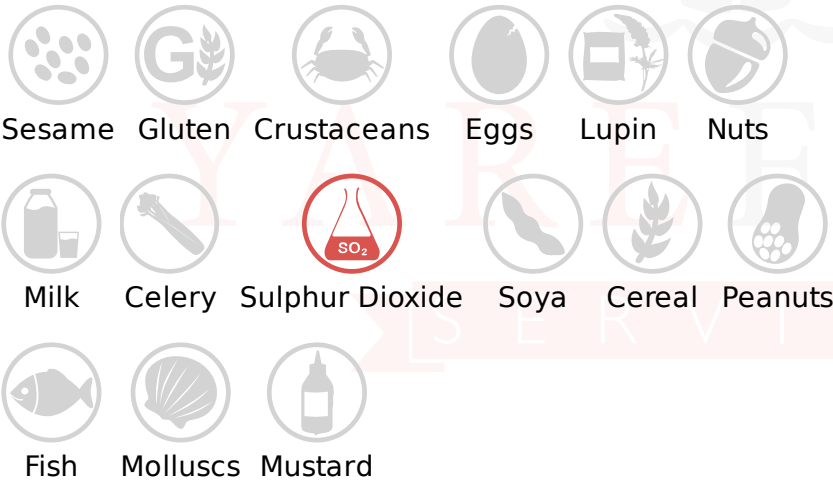
A free flowing sugar with large, glassy amber coloured crystals and a fruity flavour. Demerara is ideal for cereal and baking applications and to add sparkle and crunch to cookies, cakes, and other desserts. It is often used as a food topping and as an addition to coffee and cocktails due to its texture and flavour.

Our Product Code: 029505
Suppliers Product Code:
Information Last Updated: 06/02/2025
Date Produced: 05/06/2026



Allergy Information

Key: **Contains** **May Contain**



Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	402.00
Energy (kJ)	1709.00
Protein (g)	0.50
Carb (g)	100.00
Of Which Sugars (g)	100.00
Fat (g)	0.00
Of Which Saturates (g)	0.00
Fibre (g)	0.00
Salt (g)	0.01

Dietary Information

Key: **Suitable for**



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

Demerara Sugar

Handling Information

Directions for Use

No usage information

Storage Instructions

No storage information



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