

Tate & Lyle Golden Caster Sugar Fairtrade - Information

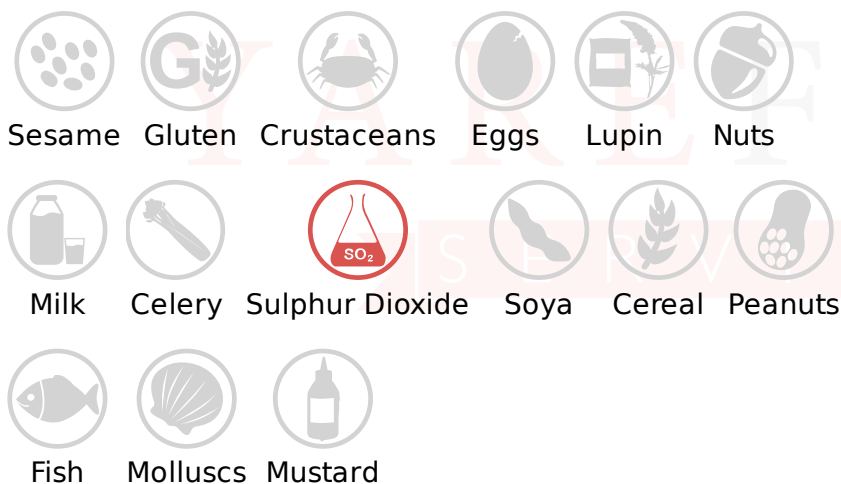
A fine, free flowing crystalline sugar with a pale golden colour and subtle caramel flavour. The colour & flavour come from molasses which is integral to the raw cane sugar. Golden Caster Sugar can be used in baked goods such as light cakes or cookies where only subtle contributions to colour and flavour are required. It can also be used to flavour beverages or dry mixes, adding sweetness with a delicate caramel flavour.

Our Product Code: 029504
Suppliers Product Code:
Information Last Updated: 21/07/2022
Date Produced: 14/08/2025



Allergy Information

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



Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	400.00
Energy (kJ)	1700.00
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)	0.08

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.

Tate & Lyle Golden Caster Sugar Fairtrade - Information

Our Product Code: 029504
Suppliers Product Code:
Information Last Updated: 21/07/2022
Date Produced: 14/08/2025



Ingredients

Sugar

Handling Information

Directions for Use

n/a

Storage Instructions

Store in ambient conditions, avoiding extremes in temperature and humidity.

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.