



Nordic Sugar
Member of Nordzucker Group

Coarse Grain Sugar

Coarse Grain Sugar 700

Coarse Grain Sugar 1400

Coarse Grain Sugar 1500



Key characteristics

- Sugar with large, transparent and attractive crystals.
- The hard crystals are resistant to mechanical handling.
- Crystal size 700 - 1500 μm .
- Coarse Grain Sugar 1400 and 1500 are of EU 1 quality.

Coarse Grain Sugar consists of large, transparent sugar crystals. A crystal of Coarse Grain Sugar 1400 weighs around 15 times as much as a crystal of Granulated Sugar 550, as the boiling time for Coarse Grain Sugar is almost twice that for Granulated Sugar 550.



Areas of application

- Used mainly for decoration of baked goods.
- Used for preparation of confectionery and essences.
- Also used to add texture to confectionery fillings.

Product advantages in application

- Improves the appearance of baked goods.
- The transparent crystals are an alternative to the white Nib Sugar.
- The large sugar crystals dissolve slowly and add texture to fillings.

Product development

Nordic Sugar continuously strives to improve the quality and application of products. Many customers contact us already at an early stage for assistance in the development and adaptation of sugar products. We also make customized products such as blends of sugar with other sweeteners and food ingredients.

Product advantages in production

- Does not melt at normal baking temperature and is stable in the package.
- No dust generation.
- Free-flowing, no caking.
- Tolerates mechanical handling.

Storage recommendation

- Store at a constant temperature of at least +10°C and 40-65 % relative humidity to avoid caking.
- Do not store with strongly smelling products.

Product facts	Ash, %	Colour, IU	Mean grain size, µm	Grain size, limit value, µm	Density, kg/l
Coarse Grain Sugar 700	0.02	40	650 – 750	–	0.8
Coarse Grain Sugar 1400	0.01	15	1 200 – 1 500	particles < 630 µm max 2 %	0.85
Coarse Grain Sugar 1500	0.01	25	1 300 – 1 600	–	0.85

The values in the table are indicative.