



Granulated Sugar

Granulated Sugar 550



Key characteristics

- Transparent, white crystals with a mean grain size of 550 μm .
- Extracted from sugar beet or sugar cane.
- Sugar of EU2 quality which is classified white sugar or sugar in accordance with Council Directive 2001/111/EC.
- Pure, sweet taste of sucrose which acts as reference for other sugars and sweeteners.
- Adds sweetness and many other functional properties to food products. See table.

EU categories: In accordance with European standard, sugar is divided into the categories EU1, EU2, EU3 and EU4 according to different quality parameters, such as polarisation, colour, water and invert sugar.



Areas of application

- Used for most applications in the food industry and is the most widely used bulk sugar product.
- Sugar acts as substrate in fermentation processes.

Product advantages in application

- Sugar enhances functional properties in food, such as flavour, colour, texture and appearance.
- Sugar gives bulk effect in food products.
- Sugar increases the colour stability in fruit and berry products as well as prevents degradation of Vitamin C.
- Sugar in high concentrations has a preservative effect, inhibiting growth of micro-organisms.
- Sugar is involved in the formation of colour and aroma when heating food.
- Sugar depresses the freezing point and increases the boiling point.

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.

Storage recommendation

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

Granulated Sugar's functional properties in different applications

| | Sweetness | Flavour/aroma | Volume | Texture | Shelf life | Fermentation | Freezing point depression | Colour | Moisture retention |
|--------------------------|-----------|---------------|--------|---------|------------|--------------|---------------------------|--------|--------------------|
| Beverages | ● | ● | | ● | ● | | | ● | |
| Preserves | ● | ● | | ● | ● | | | ● | |
| Jam/marmalade | ● | ● | ● | ● | ● | | | ● | |
| Sauces/dressings | ● | ● | | ● | ● | | | | |
| Confectionery | ● | ● | ● | ● | ● | | | ● | |
| Dairy products | ● | ● | ● | ● | | | ● | | |
| Bakery products | ● | ● | ● | ● | ● | ● | | ● | ● |
| Pharmaceuticals/non-food | ● | ● | ● | ● | | ● | | | |

| Product facts | Sugar, % | Moisture, % | Colour, IU | Mean grain size, µm | Ash, % | Invert sugar, % | Insoluble matter, mg/kg | Density, kg/l |
|----------------------|----------|-------------|------------|---------------------|----------|-----------------|-------------------------|---------------|
| Granulated Sugar 550 | min 99.8 | max 0.05 | Max 28 | 500-650 | max 0.02 | max 0.01 | max 15 | 0.85 |

The values in the table are indicative. Read more about sugar with small or tight particle size distribution in the product information sheet on Screened Granulated Sugar.