



Screened Granulated Sugar

Granulated Sugar EU1 230

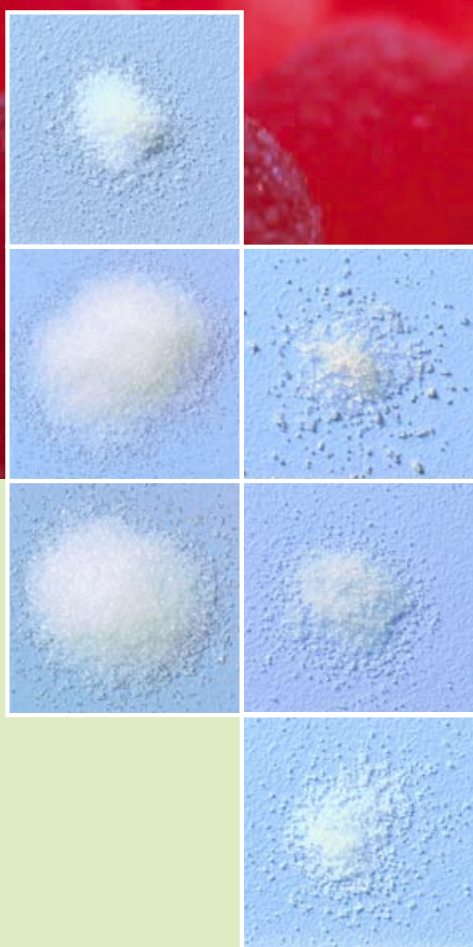
Screened Granulated Sugar <250

Screened Granulated Sugar <315

Granulated Sugar EU1 390

Screened Granulated Sugar <400

Screened Granulated Sugar 250-400



Key characteristics

- Screened sugar in various crystal sizes adapted for various areas of application. It is important to choose the right particle size to reduce separation in dry mixtures.
- The fine grains have been removed in two of the products (250-400 and EU1 390) to provide advantages in applications where sugar dust is an issue.
- Two of the products are of EU1 quality (EU1 230 and EU1 390, where the figures indicate mean particle size).
- The uniform crystal size in EU1 390 ensures a very uniform quality of e.g. surface treatment.
- The uniform crystal size gives a special crispiness in baked goods where the snap is important.
- The density of the Screened Granulated Sugar products varies between 0.8 and 0.9 kg/l.

The Screened Granulated Sugar products are made of screened sugar. During screening the sugar retained on or passing the screen mesh is removed.

The figures in the product names indicate the mesh size in μm .

Example: Screened Granulated Sugar <400 has been screened through a 400 μm mesh to remove sugar crystals >400 μm .



Areas of application

- Used in dry mixtures for spices, sauces, soups, desserts and beverages.
- Also used for surface treatment of baked goods and confectionery and for coating confectionery.
- Suitable for baked goods where a fine structure is required.

Product advantages in application

- Bulk properties.
- The right crystal size reduces the risk of separation in dry mixtures and agglomerated products.
- The crystal size affects the texture of baked goods.
- Powdered beverages are dissolved faster.

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.

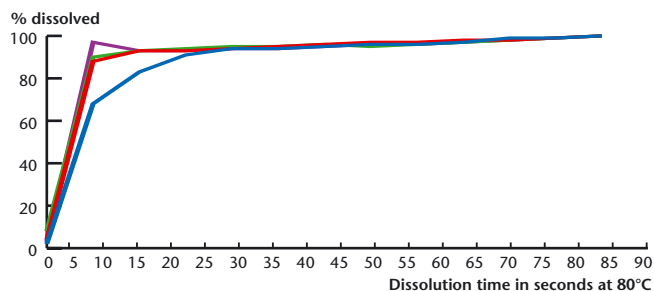
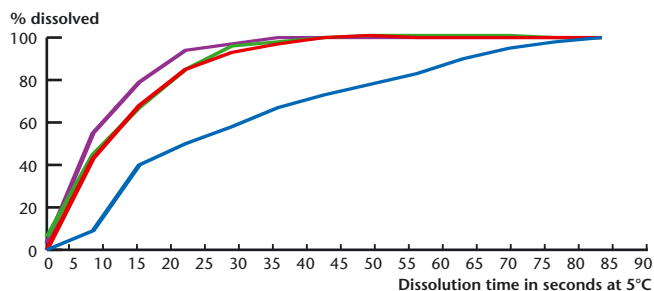
Product advantages in production

- Reduces separation in dry mixtures.
- Reduces dust generation (applies to the Screened Granulated Sugar products where the smallest crystals have been removed by screening).

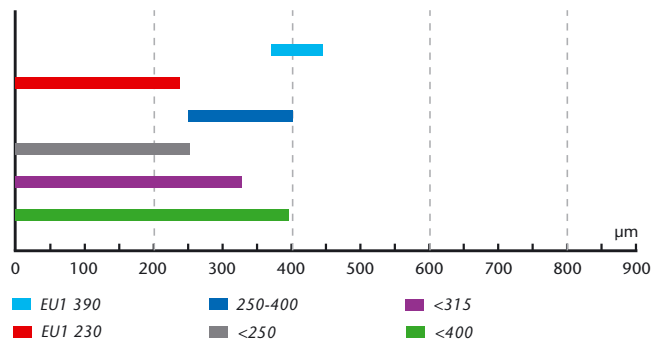
Storage recommendation

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

Dissolution rate at various temperatures



Overview of crystal sizes



According to the international standard, sugar is divided into categories EU1, EU2 and EU3 on the basis of various quality parameters.

