



Nib Sugar

Nib Sugar 1400

Nib Sugar 2000

Nib Sugar 3000

Nib Sugar Crispy 3000



Key characteristics

- Compressed sugar, crushed and sifted into large, white particles in various sizes.
- The products are hard, except Nib Sugar Crispy 3000, which is a more porous product with visible sugar crystals.
- Particle size between 1400 and 3000 μm .
- Manufactured in two different ways – hard and soft compacting.
- The hard Nib Sugar is more moisture-resistant.
- Nib Sugar Crispy 3000 gives a softer mouth-feel. The hard Nib Sugar dissolves more slowly in the mouth.



Areas of application

- Used mainly for decoration of baked goods and confectionery.
- Nib Sugar 3000 is used mainly for decoration of large baked goods.
- Nib Sugar 1400 is used mainly for decoration of small baked goods, e.g. biscuits.
- Colour and flavour can be added to make topping products for ice cream.
- Nib Sugar can also be used in confectionery and bakery fillings to add crispiness or as a surprising feature inside the baked goods.

Product advantages in application

- Gives bakery products a new appearance.
- Recommended for freshly baked pastries and frozen pastries as well as bakeoff products.
- The smallest particles in Nib Sugar Crispy 3000 melt during baking allowing improved shine.
- The hard Nib Sugar stays whiter for a longer time in the package than Nib Sugar Crispy 3000.

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. The hard Nib Sugar withstands baking and freezing better than Nib Sugar Crispy 3000.
- Tolerates mechanical handling.
- No dust generation.
- Free-flowing.

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	Moisture, %	Colour, IU	Mean grain size, µm	Grain size, µm	Density, kg/l
Nib Sugar 1400	0.1	25	1 400	800 – 2 000	0.78
Nib Sugar 2000	0.1	25	2 000	1 000 – 3 000	0.78
Nib Sugar 3000	0.1	25	3 000	2 000 – 4 000	0.80
Nib Sugar Crispy 3000	0.25	25	2 600	2 000 – 3 500	0.65

The values in the table are indicative.