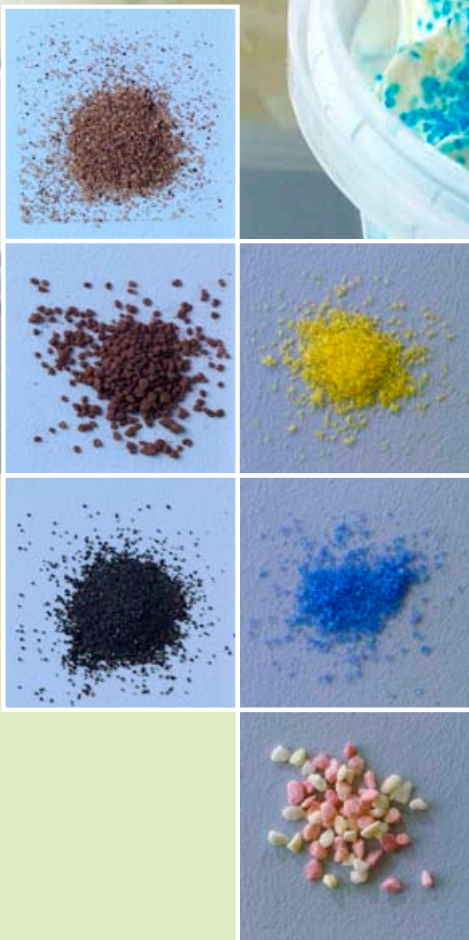




# Special Dry Products

A range of tailor-made products, "Sanding Sugars", including:

Sugar with Cinnamon      Sugar with Citric acid  
Sugar with Salmiac      Sugar with Cocoa



## Key characteristics

- Sucrose coated or blended with a range of other ingredients, like acids, flavours, spices, colours, etc.
- A touch of fat ensures moisture resistance, ingredient binding and dust reduction.
- Various sugar grain sizes – icing sugar, granulated sugar, nib sugar, etc.
- Unique decoration of bakery products, confectionery and ice cream.
- Adds an appealing taste and colour to your product.
- A multitude of product possibilities – helps you modify existing products or develop new ones.
- Sanding Sugars are customised products.



### Areas of application

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- Sanding Sugars are used primarily for decoration of confectionery and bakery products.
- Also used in fillings in bakery products and confectionery.
- Topping for ice cream.
- Surface treatment of confectionery, such as sour coating.

### Product advantages in application

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- Gives your product an attractive appearance.
- Besides sweetness, Sanding Sugars also provide flavour, colour and other taste sensations.
- A moisture resistant decoration with improved durability.
- Consistent quality of decoration.

### Product development

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Many food producers turn to Nordic Sugar in the early stages of product development. Nordic Sugar has unique expertise on the behaviour of sugar and sweetening in various processes and applications, and develops customised products with specialised features to meet individual needs. Our speciality sugars provide built-in functionality, such as a particular taste or sweetening profile, and ensure convenient production.

### Product advantages in production

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- Sanding Sugars are easy to handle.
- Easy flow and reduced dust during sprinkling.
- Tolerate mechanical handling.
- Tolerate high moisture.
- No separation of sanding ingredients.

Read more about decoration of products in the product information sheet on Decoration Sugars, Nib Sugar, Coarse Grain Sugar and Icing Sugar.