

# Product Catalogue



# Sugar

– a natural part of daily life



**Sugar is increasingly being regarded as not just a sweetener, but also as an ingredient with various food-enhancing qualities. White granulated sugar is being joined on the market by a growing number of convenience products, syrups, exotic sugars, sugar solutions and other sugar products.**

Sugar and sweetness are perceived as two sides of the same coin. And sugar is, of course, unique in its pure sweetness and complete absence of underlying flavours and aftertastes. But sugar is also an ingredient that can enhance the quality of food in numerous ways.

## **An excellent flavour enhancer**

A pinch of sugar can transform sharp and bitter flavours, making them pleasant and rounded. And adding a little sugar or syrup enhances both the smell and taste of exotic dishes. Sugar's aroma-enhancing capacity is also used in a wide range of foods, including bread, fruit and berry products.

## **Air and volume**

Sugar improves both the volume and flavour of breads and baked goods. In yeasted dough, sugar is transformed into substances including carbon dioxide. This increases the bread's volume and gives it a porous structure and a softer interior. Sugar lightens the texture of sweet sauces and custards, and it takes up physical space in sweet baked goods, thus reducing the proportion of calories deriving from fat.

## **Consistency and perceived taste**

Consistency and mouth feel (texture) often depend entirely on a food's sugar content. When making jams, marmalades and jellies, the balance between sugar, pectin and acid completely

determines the end result. Sugar also affects the consistency of drinks, thus also impacting on their perceived flavour.

## **Preserving food**

Sugar's preservative qualities are primarily made use of in jams, marmalades, fruit drinks and syrups. Preservatives are added to food to deactivate and prevent the growth of microorganisms that impair the product or cause risk of disease. Sugar binds water and inhibits microorganisms, thus reducing the need to use preservatives.

## **Lowering freezing point**

The higher a product's sugar content, the lower its freezing point. This property is important in the production of ice cream and frozen desserts because it inhibits the formation of large ice crystals. Small ice crystals are perceived as better and improve the taste experience.

## **Colour and structure**

Sugar can help enhance the appearance of food. It preserves the structure and colour of fruit in jam and marmalade. Caramelised sugar is used in a diverse range of products, including fruit squashes, soft drinks, beer, confectionery, sweet sauces and dessert soups, and as a colouring agent in cooking.

## **Moisture**

Sugar's moisture-binding properties can also be useful in breadmaking. Bread containing sugar retains more moisture, keeping it fresh and inviting for longer.

## **Food for yeast**

Sugar feeds the yeast fungi that transform sugar into alcohol and carbon dioxide, meaning that no sugar need necessarily remain in the end product. This property is vital in the production of alcoholic beverages, baked goods, pharmaceuticals and other products.

# Granulated sugar



White Granulated Sugar is the product that sells the most. Granulated Sugar can be used for almost all sweetening purposes.

We have Granulated Sugar in various packaging types, for instance; 1 kg and 2 kg paper bag and organic sugar.

We also have a Fine Granulated Sugar in a 750 g package.

Article	Weight per unit	Quantity per selling unit
1. Granulated Sugar	10 kg	1 × 10 kg
2. Granulated Sugar	2 kg	6 × 2 kg
3. Granulated Sugar	1 kg	10 × 1 kg
4. Organic Granulated Sugar	1 kg	10 × 1 kg
5. Fine Granulated Sugar	750 g	12 × 750 g
6. Cane Sugar Fairtrade	500 g	7 × 500 g



# Cube sugar



We have many varieties of cube sugar of varying size and hardness.

Quick Sugar Cubes are fast-dissolving, Cube Sugar is hard and slow-dissolving, and Extra Hard Cubes are extra-hard and dissolve very slowly so that coffee can be sipped through them. Mini Cube Sugar is small, hard, slow-dissolving cubes, while Cube Sugar for Coffee is small and fast-dissolving.

Article	Weight per unit	Quantity per selling unit
1. Coffee Cube Sugar	500 g	16 × 500g
2. Quick Sugar Cube	1 kg	12 × 1 kg
3. Quick Sugar Cube, Table Top	500 g	12 × 500 g
4. Extra Hard Sugar Cube	750 g	10 × 750 g
5. Small Extra Hard Sugar Cubes	500 g	10 × 500 g
6. Pulmu Soft Sugar Lumps	750 g	10 × 750 g
7. Organic Cube Sugar	1 kg	10 × 1 kg
8. Cube Sugar	1 kg	10 × 1 kg
9. Mini Cube Sugar	500 g	16 × 500 g
10. Big Brown Candy	500 g	12 × 500 g
11. Cane Sugar Cubes Fairtrade	500 g	10 × 500 g

# Café Assortment



Do you prefer an exotic or a traditional sweetener?

We can supply you with a full range of single-portion sugar products.

We have cane sugar and standard white sugar in different packaging, covering the needs for a complete café assortment.

To satisfy all tastes and requirements!

Article	Weight	Selling unit
1. Sticks, 5 g, White Sugar	1,05 kg	Display box
1. Sticks, 5 g, White Sugar	5 kg	Cardboard box
2. Cubes, 2 pcs, 7 g, White Sugar	1,05 kg	Display box
2. Cubes, 2 pcs, 7 g, White Sugar	7,5 kg	Cardboard box
3. Cubes, FT, 2 pcs, 6,6 g, Brown Cane Sugar	1,05 kg	Display box
4. Sticks FT, 5 g, Brown Cane Sugar	1,0 kg	Display box
5. Sachet, 6 g, White Sugar	5 kg	Cardboard box
6. Cubes, 2 pcs 4,6 g, White Sugar (envelope)	1,38 kg	Display box
6. Cubes, 2 pcs 4,6 g, White Sugar (envelope)	7,5 kg	Cardboard box
7. Sachet Fairtrade, 6 g, Brown Cane Sugar	5 kg	Cardboard box



# Baking products



Our baking products are ideal for both new and classic recipes. We have two types of Brown Sugar: Soft Brown Sugar is well suited for baking, while the more crispy and dry Brown Sugar adds supreme taste in desserts and puddings. Our Icing Sugar, either traditional or with chocolate/strawberry taste, is essential for making glacé icing or adding taste to cake fillings. Decoration Nib Sugar brings sparkle and character to wheat bread and biscuits. Our Vanilla Sugar is perfect for adding taste to desserts and biscuits.

Article	Weight per unit	Quantity per selling unit
1. Soft Brown Sugar	2 kg	4 x 2 kg
2. Soft Brown Sugar	500 g	12 x 500 g
3. Dry Brown Sugar	500 g	14 x 500 g
4. Icing Sugar	500 g	12 x 500 g
5. Organic Icing Sugar	500 g	6 x 500 g
6. Icing Sugar Fairtrade	400 g	6 x 400 g
7. Icing Sugar Strawberry	300 g	8 x 300 g
8. Icing Sugar Chocolate	300 g	8 x 300 g
9. Nib Sugar Crispy	500 g	10 x 500 g
10. Coarse Grain	500 g	14 x 500 g
11. Nib Sugar Decoration	280 g	7 x 280 g
12. Cinnamon Sugar	330 g	7 x 330 g
13. Vanilla Sugar	170 g	8 x 170 g
14. Vanilla Sugar Fairtrade	170 g	8 x 170 g

# Syrup



Syrup can be made of brown sugar from sugar beets and sugar canes. Syrup contains varying amounts of colourings and flavourings from raw cane sugar, which determine its colour and flavour.

Light Syrup is the classic basic syrup used for confectionery, biscuits, desserts, sauces, meat dishes etc. Dark Syrup is more distinctive and aromatic, with a

full-bodied, toffee-like flavour. It is ideal in gingerbread and chocolate toffee, and as a flavour-enhancer in various savoury dishes. Syrup is a natural ingredient that makes dough smooth and manageable. It aids the fermentation process and gives bread an appealing, sweet flavour and a longer shelf life.

Article	Weight per unit	Quantity per selling unit
1. White Syrup	750 g	8 x 750 g
2. Golden Organic Syrup	750 g	8 x 750 g
3. Golden Syrup	2,8 kg	4 x 2,8 kg
4. Golden Syrup	750 g	8 x 750 g
5. Bread Syrup	750 g	8 x 750 g
6. Dark Syrup	750 g	8 x 750 g
7. Golden Syrup	500 g	8 x 500 g
8. Dark Syrup	500 g	8 x 500 g
9. Cane Syrup Fairtrade	400g	8 x 400 g



# Cane sugar



Our Cane Sugar is of the highest quality. It is crispy with large crystals and an aromatic flavour. Light Brown Muscovado has a mild, caramel taste that makes it suitable for baking and cooking. Dark Brown Muscovado has a strong taste with a touch of liquorice and is suitable for sauces, chutneys and marinades as well as ice cream, beverages and biscuits. Other cane sugar products go well in hot and cold drinks, on breakfast cereals or on fresh fruit salads.

Article	Weight per unit	Quantity per selling unit
1. Cane Sugar Granulated Fairtrade	500 g	7 x 500 g
2. Cane Sugar Cubes Fairtrade	500 g	10 x 500 g
3. Big Brown Candy	500 g	12 x 500 g
4. Light Brown Muscovado Sugar	500 g	6 x 500 g
5. Dark Brown Muscovado Sugar	500 g	6 x 500 g
6. Icing Fairtrade	400 g	6 x 400 g
7. Vanilla Fairtrade	170 g	8 x 170 g

\* Article information, see page 9

# Fairtrade products



Our Fairtrade sugar is of the highest quality – golden in colour with an aromatic sweetness and large, crunchy crystals.

All Dansukker's cane sugar sold on the market will carry the international Fairtrade mark. The Fairtrade/Max Havelaar mark is your independent guarantee that this product is traded in accordance with international Fairtrade standards. Your purchase will help to improve working and living conditions for farmers and other workers in the poorest parts of the world.

[www.fairtrade.net](http://www.fairtrade.net)

Article	Weight per unit	Quantity per selling unit
1. Cane Sugar Cubes Fairtrade	500 g	10 x 500 g
2. Cane Sugar Granulated Fairtrade	500 g	7 x 500 g
3. Icing Sugar Fairtrade	400 g	6 x 400 g
4. Vanilla Sugar Fairtrade	170 g	8 x 170 g
5. Cubes FT, 2 pcs, 6,6 g, Brown Cane Sugar	1,05 kg	Display box
6. Sticks Fairtrade, 5 g, Brown Cane Sugar	1,0 kg	Display box
7. Sachet Fairtrade, 6 g, Brown Cane Sugar	5 kg	Cardboard box
8. Cane Syrup Fairtrade	400 g	8 x 400 g



# Organic products



What distinguishes our organic sugar products from our ordinary products is the cultivation methods used. Organic sugar are grown completely without chemical pesticides and commercial fertilisers. They are fertilised with livestock manure and other fertilisers authorised for organic cultivation. Weeds are removed mechanically using machines or traditional manual tools.

Article	Weight per unit	Quantity per selling unit
1. Organic Granulated Sugar	1 kg	10 × 1 kg
2. Organic Cube Sugar	1 kg	10 × 1 kg
3. Organic Golden Syrup	750 g	8 × 750 g
4. Organic Icing Sugar	500 g	6 × 500 g

# Convenience products



In a world that is getting even busier, our range of convenience products makes it possible to be creative in the kitchen with less preparation time. The products offer great possibilities for keeping up with the ever-changing demands of the convenience-driven consumer.

Jelly Sugar Multi is a 100% vegetable-based product and is used for jelly-type desserts, fruit jellies, panna cotta and cake fillings.



Fibrex is produced from Swedish sugar beet and has a high content of dietary fibre (73%). The composition of this dietary fibre is unique with 1/3 soluble and 2/3 insoluble.

The main functionality of Fibrex is its waterholding capacity that helps preserve the freshness of bread in a natural way. Fibrex also adds texture and succulence to meat products. Fibrex is naturally free from gluten and is therefore a perfect dietary fibre choice for those suffering from celiac disease.

Fibrex is available in different particle sizes ranging from  $<0,32\mu\text{m}$ , to 2 mm, flaked or coarse unmilled.



Fructose (fruit sugar) is a sugar that is found naturally in all fruit, berries and vegetables. It is used like ordinary sugar but in smaller quantities because fructose is often perceived as sweeter than ordinary sugar.

Article	Weight per unit	Quantity per selling unit
1. Jam Sugar	1 kg	10 x 1 kg
2. Jam Sugar 1+3	330 g	9 x 330 g
3. Jelling Sugar	370 g	7 x 370 g
4. Cinnamon Sugar	330 g	7 x 330 g
5. Fibrex	250 g	14 x 250 g
6. Fructose	500 g	6 x 500 g

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