

# Icing Sugar (Tate & Lyle)

**Pack Size:** 4 X 3KG

## Product Description:

Used in making glacé or butter cream icing. Simply mix icing sugar with water to produce a glossy 'glacé' icing perfect for any size cake. For butter cream icing simply cream the soft butter first. For special occasion cakes, reach for the Royal Icing for piped and firmer results.

**Brand:** Tate & Lyle



**Ingredient Declaration:** Sugar (97%), Maize Starch.

## Allergens:

NOT APPLICABLE N/A

## Additional Allergen Information:

<b>Barley</b>	No	<b>Almond nuts</b>	No
<b>Oats</b>	No	<b>Brazil nuts</b>	No
<b>Rye</b>	No	<b>Cashew nuts</b>	No
<b>Wheat (including Spelt and Khorasan)</b>	No	<b>Hazelnuts</b>	No
		<b>Macadamia (Queensland) nuts</b>	No
		<b>Pecan nuts</b>	No
		<b>Pistachio nuts</b>	No
		<b>Walnuts</b>	No

## Diet Suitability:

NOT APPLICABLE N/A

SUITABLE FOR Coeliacs, Halal, Kosher, Vegetarians, Vegan

## Nutritional Information:

Nutrient	per 100g/ml
<b>Energy (kJ/kcal)</b>	400 kcal / 1700 kJ
<b>Fat</b>	0 g
<b>of which Saturates</b>	0 g
<b>Carbohydrate</b>	100 g
<b>of which Sugars</b>	97 g
<b>Fibre</b>	0 g
<b>Protein</b>	0 g
<b>Salt</b>	0.02 g

## Directions For Use:

**Storage Instructions:** Store in a cool, dry place

**Shelf Life Once Open:**

All product information is correct at time of upload. Information may change so please check the packaging before use.

If allergen information is not presented here, please obtain it from the product packaging or speak with our QA Department.