

## 625028 - Sugar Grains 10 Caliber

"Opaque, oven stable, white extruded sugar crunchies. Pearl sugar does not melt in the oven while baking, so it can be applied to desserts either before or after baking. It is comprised of irregularly sized and shaped hard grains of coarse sugar. Adding sugar pearls to your desserts can add a pleasant texture and mouth feel. Traditionally pearl sugar was found on Belgian waffles,..."



## MARKETING

Decorative, oven stable sugar grains. Uniform grains of same size- #10 calibre (2-3mm). Unique look and cruchy texture. Stays dry and fresh. Sugar grains obtained through caking, grinding and sifting of crystal sugar.

## Nutrition Facts

45 Servings per container

Serving Size **100.0 GR**Amount Per Serving  
**Calories 400**

% Daily Value\*

Total Fat 0 g **0%**Saturated Fat 0 g **0%**

Trans Fat 0 g

Cholesterol 0 mg **0%**Sodium 0 mg **0%**Total Carbohydrates 100 g **36.4%**Dietary Fiber 0 g **0%**

Total Sugars 100 g

Includes 100 g Added Sugars **200%**

Protein 0 g

Vitamin D 0 mcg **0%**Calcium 0 mg **0%**Iron 0 mg **0%**Potassium 0 mg **0%**

\* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

## PRODUCT SPECIFICATIONS

| Code                    | GTIN           | Pack Description                       |   |            |                 |                      |
|-------------------------|----------------|--|---|------------|-----------------|----------------------|
| PA6250                  | 00810146710677 | 1/10 LB                                |   |            |                 |                      |
| Brand                   | Brand Owner    | GPC Description                        |   |            |                 |                      |
| Pastry 1                | Paris Gourmet  | Sugar/Sugar Substitutes (Shelf Stable) |   |            |                 |                      |
| Gross Weight            | Net Weight     | Case/Catch Weight                      | Country Of Origin                       | Kosher     | Child Nutrition |                      |
| 10.5 LBR                | 10 LBR         | No                                     | France                                  | Undeclared | No              |                      |
| Shipping                |                |  |   |            |                 |                      |
| Length                  | Width          | Height                                 | Volume                                  | TlxHI      | Shelf Life      | Storage Temp From/To |
| 9.5 INH                 | 7.5 INH        | 9.75 INH                               | 0.4 FTQ                                 | 12x05      | 468 Days        | 60 FAH / 77 FAH      |
| Traceability Regulation |                |  |   |            |                 |                      |
| Regulation Type Code    | Regulatory Act | Trade Item Regulation Compliant        | Regulation Restrictions and Descriptors |            |                 |                      |
| N/A                     | N/A            | N/A                                    | N/A                                     |            |                 |                      |

## HANDLING SUGGESTIONS

Dry and cool (68-72°F, 20-22°C)-----

## ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- |              |                 |
|--------------|-----------------|
| Milk - N     | Peanuts - N     |
| Eggs - N     | Tree - N        |
| Soybean - N  | Fish - N        |
| Wheat - N    | Shellfish - N   |
| Sesame - N   | Crustaceans - N |
| Molluscs - N |                 |

## INGREDIENTS

Sugar.

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### PREPARATION & COOKING SUGGESTIONS

Ready to use.

### SERVING SUGGESTIONS

Used to decorate puff pastry, petit fours, bakery products, brioche, pate a choux, etc.

### MORE INFORMATION