



Cristal Co.

10565 - Sugar Grains

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

Servings per Container 998
Serving size 100g

Amount per serving
Calories 400

% Daily Value*

Total Fat	0g	0%
Saturated Fat	0g	0%
Trans Fat		
Cholesterol	0mg	0%
Sodium	0mg	0%
Total Carbohydrate	100g	36%
Dietary Fiber	0g	0%
Total Sugars	100g	
Includes	0g Added Sugar	0%
Protein	0g	
Vitamin D	0mcg	0%
Calcium	0mg	0%
Iron	0mg	0%
Potassium	0mg	0%

* The % Daily Value (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.

* Benefits

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, but they can also be used on muffins, shortbread cookies, danishes, fruit tarts, etc.

Ingredients

Sugar

⚠ Allergens

Free From:

- crustaceans
- eggs
- fish
- milk
- peanuts
- soy
- tree nuts
- wheat

Handling Suggestions

Dry and cool (68-72F, 20-22C)

Serving Suggestions

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

Prep & Cooking Suggestions

Ready to use.

📄 Product Specifications

Brand	Manufacturer	Product Category
Cristal Co.	PARIS GOURMET	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	PA6220	10565			1/22 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
23lb	22lb	France	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
22.5in	10in	4.5in	0.59ft3	6x15	475days	60°F / 77°F



Cristal Co.
10565 - Sugar Grains



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 Analysis - By Measure

Calories	400	Total Fat	0g	Sodium	0mg
Protein	0	Trans Fats		Calcium	0mg
Total Carbohydrates...	100g	Saturated Fat	0g	Iron	0mg
Sugars	100g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(U)		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

