Sonnentracht
Süße Experten

Sugar Pearls

Decorating made easy ... Our little sugar pearls make life a little more colorful and transform cakes, ice cream or desserts into a little work of art.

Dosage: Simply sprinkle the desired amount over the dessert.

Tip: Spray the still warm pastry with a little water after baking and then spread our sugar pearls on it. This way the pearls will hold even without chocolate coating or icing.

Content: 70g

Ingredients: Sugar* 72.5%, corn starch*, glucose syrup*, coloring food (apple*, carrot*, radish*, spirulina*), vegetable oil (coconut*, canola*), ascorbic acid.

*Organically grown

Average nutritional values	per 100 g
Calorific value	1631 kJ (384 kcal)
Fat	< 0,5 g
-of which saturated fatty acids	< 0,1 g
Carbohydrates	96 g
-of which sugar	73 g
Dietary fiber	< 0,5 g
Protein	< 0,5 g
Salt2)	< 0,01 g

2) Calculated from naturally occurring sodium.

Sensory & Quality Parameters

Allergens: None

Enthaltene Rohstoffe

Empfohlene Gebindegrößen

- Paper bag