

POWER YOUR POWDERED SUGAR APPLICATIONS!

Our Powdered Sugar is vibrant white with a fine texture and a subtle sweetness with a smooth mouthfeel. Decorate your bakery creations, or industrial baking products with a delicate or generous dusting, or combine with other ingredients to create frostings, icings and glazes.

- Sweeten your baked creations, coconut products or in the manufacturing process
- Use as a tenderizer against glutens, proteins and starches
- Bulk up confections, frostings and fondants
- Stiffen meringues and whipped cream
- Improve the shelf life of your baking products
- Maintain important colors during potential browning reactions

A SUPERIOR QUALITY POWDERED SUGAR MADE IN A FACILITY THAT USES A TRUE MILL CUSTOM BUILT IN EUROPE

European style mills produce a much higher quality product in its cleaning, milling, mixing and packing capabilities. The high-end milling facility allows the powdered sugar to be 'made-to-order' which prevents the caking that often occurs in competitive mills. The European mill that produces our powdered sugar is the only one of its kind in Southern California and the entire southwest region in general.

MADE-TO-ORDER

Take advantage of the minimal time between manufacture and sell date as our powdered sugar is locally produced and is available for just in time use. Our powdered sugar will not sit in inventory long and therefore not clump or harden.

CONTACT US TODAY FOR SAMPLES AND A DEMONSTRATION

10X POWDERED SUGAR IS ONE OF THE FINEST PARTICLE-SIZED, FREE-FLOWING WHITE SUGARS THAT IS EITHER DUSTED ON, OR DISSOLVES READILY FOR EASE IN BAKING APPLICATIONS

Available in 50 lb. bags. Store in a cool, dry place.

 INGREDIENTS: SUGAR, CORNSTARCH.



FOR MORE INFORMATION:

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Sunrise Foodservice, Inc.

The Bakery Specialist

We offer a broad scope of traditional foodservice items with a focus on fresh foods and staples for bakeries.