

Sugar Strands

Finlay's Assorted Coloured Sugar Strands provides a superior decoration solution for Bakers, Confectioners and Ice-cream Makers.

Finlay's Sugar Strands are manufactured to the highest standard ensuring every individual strand has an even colour and is polished with a high gloss finish. Our non-leeching formula will ensure there is no leeching when used with soft creams and icings, even when used in freeze/thaw confectionary.

Finlay's Assorted Coloured Sugar Strands and Chocolate Flavoured Vermicelli are manufactured using RSPO non-hydrogenated fats as standard and can also be produced using segregated palm fats. Our Assorted Sugar Strands and Vermicelli come in a variety of pack sizes, boxed or poly sack.

Natural colour options are also available. Available as individual colours to blend to match the season; Christmas (Green & Red), Halloween (Orange & Black).

Advantages

- Naturally low sugar product
- No colour leeching formula
- High gloss finish
- RSPO non-hydrogenated fats, available in segregated palm*
- Individual colour options

* Subject to minimum order requirement

Product Info

Pack size

- 5kg
- 4x3kg
- 12.5kg

Palletisation

- 5kg x 144
- 4x3kg x 70
- 12.5kg x 80

Storage

Store in cool dry conditions, not exceeding 20c

Recommended Use

- Doughnuts
- Fairy Cakes