



Finlay's Brown Sugars

Finlay Foods produce 3 popular types of brown Sugar; Soft Brown, Dark Brown and Demerara. Brown sugar adds colour and a richness to cakes, confectionary, deserts, sauces and so much more.

Finlay's brown sugar is an all-natural ingredient packed in 25kg bags. Our great tasting brown sugar range offers you the choice to select the ideal sugar when you seek depth of colour or the flavour intensity you need to create your finished products

Range

Soft brown sugar: a light brown sugar in colour with a subtle toffee note in flavour. Particle size is similar to an extra fine type of sugar.

Dark brown sugar: a rich dark sugar in colour with a more intense flavour. Similar in particle size to our soft brown sugar.

Demerara sugar: more granular in sugar type with a golden colour and light caramel flavour.

Recipe Tips

Meringues: Use brown sugar when making meringues either as a straight swap for white sugar or in combination blend. Gives the finished meringue a lovely toffee note, making the meringues extra special.

Crumble: Demerara sugar is by far the best sugar for flavour and crunch when making any type of fruit crumble.

Product Info

Pack size

Soft Brown 25kg - Code A0802
Dark Brown 25kg - Code A0803
Demerara 25kg - Code B0501

Palletisation

25kg x 40

Storage

Store in cool, dry conditions, free from odours and high humidity.