



SUGAR KITCHEN

Your complete usage guide
for CSR Sugars and Syrups





CSR YOUR SUGAR EXPERTS

For more than 160 years, CSR Sugar has been producing sugar of all varieties for Australians to cook with. Established in 1855 out of the need for a local source of sugar, today CSR Sugar still produces sugar at multiple sites around Australia.

Sugar is a truly multi-tasking and flexible food service ingredient. It's an important addition in so many pre-prepared foods. It not only makes food taste good, but it has unique properties that aid in food production. These include:

- A bulking agent - contributing to the bulk or body of products in baked goods such as meringues.
- In fermentation - providing food for yeast in breads and buns in order to produce carbon dioxide to raise the dough.
- A preservative - helping to reduce the growth of bacteria, moulds and yeast to extend shelf life such as in jams.
- An aid to body and viscosity - in liquid and semi-liquid products such as syrups and sweet sauces.
- A flavour enhancer - enhancing the taste of sour fruits.
- A unique colour and flavour - on heating, sugar caramelises to produce a desirable colour and flavour (browning).
- Lowering freezing point - helps produce fine crystal structure and product smoothness in ice-cream and other frozen desserts.
- Raising boiling point - enables a more concentrated sugar solution which is important in candy manufacture.

A RANGE OF SUGARS AND SYRUPS TO SUIT YOUR NEEDS

CSR PRODUCT	DESCRIPTION	IDEAL FOR
CSR White Sugar	Its subtle sweetness lets other flavours shine through. It's also colourless, so it won't change the look of your food.	Cakes, sweetening fruit crumbles, tea, coffee and sugar syrup for cocktails
CSR Caster Sugar	A smaller crystal size than CSR Graded White Sugar. It dissolves quickly and caramelises evenly.	Baking, pavlovas, light sponge cakes and dressings
CSR Raw Sugar	A free flowing graded larger crystal size sugar that has a syrup coating on each crystal, giving it a golden straw colour and rich flavour.	Enhancing the flavour of hot drinks, baking or as a crunchy topping on baked goods
CSR Brown & Dark Brown Sugars	A blend of the dark sugar syrups from the refining process and caster sugar. It has a caramel colour and a rich flavour.	Balancing spicy, hot and sour Indian or Asian dishes, caramels, toppings and sauces
CSR Pure Icing Sugar & Soft Icing Mixture	A super fine grained white sugar produced by graded crystal sugar. CSR Soft Icing Mixture has up to 5% starch added to prevent caking.	Fondant confectionery
CSR Demerara Sugar	A unique texture that is created by covering the sugar in a thin layer of molasses and crystallising in open pans, rather than in a vacuum, for a stronger caramel flavour.	Toppings on baked goods
CSR Coffee Crystals	Coffee crystals form for a longer time, resulting in larger sugar crystals.	Deepening the taste of coffee
CSR Golden Syrup	A rich, dark blend of cane syrups.	Adding moisture, colour and flavour during baking
CSR Treacle	A richer colour than golden syrup, and a stronger, slightly bitter flavour.	Providing a strong sweet flavour in baking, confectionery and savoury recipes
CSR Invert Syrup	Properties of crystal inhibition and retention of water, helps to extend product shelf life.	Delivering a higher degree of sweetening power than sucrose





**WHATEVER
YOUR RECIPE
OR TECHNIQUE
THERE'S A SUGAR
TO MATCH.**

CSR WHITE SUGAR

USAGE

Uniformly textured in consistency, white sugar is ideal for cakes, sweetening fruit crumbles, tea, coffee and also makes a delicious sugar syrup for cocktails and cordials. CSR Graded White Sugar is a high purity refined cane sugar (sucrose) with a uniform, medium crystal size.

Like other CSR White Crystal Sugars, CSR Graded White Sugar is conditioned to achieve minimal moisture content. The natural variability of sugar crystal size is controlled by screening to remove both the large crystals and the majority of the smaller crystals.

STORAGE

Standard Granulated Sugar should be stored in dry areas preferably avoiding large temperature variations and relative humidity above 70%.

SHELF LIFE

Crystal sugar products have a shelf life in excess of 2 years and thus do not require a “best before” date.

CSR CASTER SUGAR

USAGE

The baker’s sugar. The fine, regular sugar crystals dissolve and caramelize evenly, making CSR Caster Sugar an essential ingredient for the perfect pavlova, light sponge cakes and dressings.

CSR Caster Sugar is a high purity refined cane sugar (sucrose) product with fine, regular crystals. Like other CSR White Crystal Sugars, CSR Caster Sugar is conditioned to achieve minimal moisture content. The crystals are separated by grading rather than milling, to maintain crystal structure. This fine sugar will dissolve readily and mixes consistently with other fine granular or powdered ingredients.

STORAGE

Caster Sugar should be stored in dry areas preferably avoiding large temperature variations and relative humidity above 70%.

SHELF LIFE

Crystal sugar products have a useful life in excess of 2 years and thus do not require a “best before” date.

CSR RAW SUGAR

USAGE

CSR Raw Sugar is a free flowing, granulated sugar with a syrup coating on the crystals, which gives a golden straw colour and rich flavour. It is produced by dissolving, filtering and recrystallising the raw sugar received from the sugar mill. CSR Raw Sugar enhances the flavour of hot drinks and baking, or used as a topping it gives a golden crunch to muffins.

CSR Raw Sugar is crystallised from natural cane syrups. It retains the natural colour and flavour of sugar cane syrup, while meeting the strict requirements for human consumption.

STORAGE

CSR Raw Sugar should be stored in dry areas, preferably avoiding high temperatures and relative humidities above 70%.

SHELF LIFE

Crystal sugar products have a useful life in excess of 2 years and thus do not require a "best before" date.





CSR PURE ICING SUGAR & SOFT ICING MIXTURE

USAGE

CSR Pure Icing Sugar is white sugar which has been ground in a mill to produce a fine powdered sugar. Used for lightly dusting cakes and sweets and for creating smooth icing and glazes. Great for sweetening cream fillings or anywhere a smooth, soft texture is required in baking. The CSR Icing Sugar range is gluten free.

To keep it free flowing and to prevent lumps forming, a small amount of gluten free tapioca or maize starch (up to 5%) is added to CSR Soft Icing Sugar.

SHELF LIFE

While this product may be stored for up to 2 years, CSR Pure Icing Sugar and CSR Soft Icing Mixture may cake when stored in 15kg or 25kg bags. It is recommended that this product be used within 30 days from the date of manufacture.

CSR SOFT BROWN & DARK BROWN SUGAR

USAGE

CSR Soft Brown Sugar is produced by blending the dark sugar syrups obtained during the refining process with caster sugar, resulting in a fine, soft, moist texture. It's dark caramel colour and unique rich flavour make it suitable for both savoury and sweet recipes, particular caramels, toppings and sauces.

CSR Dark Brown Sugar with its deeper flavour can stand up to and balance spicy, hot and sour Indian or Asian dishes.

STORAGE

CSR Soft Brown Sugar & Dark Brown Sugar should be stored in dry areas preferably avoiding larger temperature variations and relative humidities above 70%.

SHELF LIFE

Crystal sugar products have a useful life in excess of 2 years and thus do not require a "best before" date.

CSR DEMERARA SUGAR & COFFEE CRYSTALS

USAGE

CSR Demerara Sugar has a unique texture that is created by covering the sugar in a thin layer of molasses and crystallising in open pans, rather than in a vacuum, for a stronger caramel flavour making it ideal for use in toppings.

CSR Coffee Crystals form for a longer period of time resulting in large sugar crystals. The crystals are spun to remove any excess syrup, leaving behind a thin coating, which gives a golden brown appearance. The unique size and flavour make this sugar type the perfect sweetener for coffee. The larger crystal dissolves more slowly, leaving behind a thin layer of syrup that enriches the coffee blend.

CSR Coffee Sugar Crystals are also delicious for super crunchy toppings on biscuits and puddings.

STORAGE

CSR Coffee Sugar should be stored in dry areas, preferably avoiding large temperature variations and relative humidity above 70%.

SHELF LIFE

CSR Crystal sugar products have a useful life in excess of 2 years and thus do not require a “best before” date.



galleries, although the only installed the first of these. The others were de-
by Moholy-Nagy (62), Marcel Breuer (63) and Herbert Bayer (64) re-
conceived for an exhibition of applied and decorative art. M
also included a wide range of objects, along with in-
subject matter—A central unit, darkened with
operated slide projector, which showed
children, a water filtration plant, the
other images of everyday life, the
rary German culture
review process

**GOLDEN SYRUP THE
PERFECT ADDITION
TO SWEET AND
SAVOURY DISHES**



CSR GOLDEN SYRUP

USAGE

CSR Golden Syrup is made using the sugar syrups removed during the refining process and has a high mineral and colour content.

CSR Golden Syrup is ideal in baking, puddings and Anzac Biscuits. Also a great addition to marinades to add a sweet caramelised flavour to grilled meats.

STORAGE

CSR Golden Syrup should be stored at an ambient temperature, although it may be warmed just prior to usage.

SHELF LIFE

Golden Syrup generally has a useful life in excess of 2 years and thus does not require a "best before" date. Shelf life is dependent upon storage conditions.

CSR TREACLE

USAGE

CSR Treacle is prepared by the same process as Golden Syrup but is not decolourised, leaving a darker colour and stronger, slightly bitter flavour.

Treacle is used in baking and helps to increase the moisture content. With its deep colour and slightly bitter taste, Treacle is ideal for gingerbread, rich fruit cake or any recipe that calls for Golden Syrup but where you'd like a bigger 'hit' of the molasses flavour.

STORAGE

Treacle should be stored at ambient temperature, although it may be warmed just prior to usage.

SHELF LIFE

Sugar Australia will expect a useful shelf life of 2 years for drums as delivered and remaining in their sealed and unopened containers.

CSR INVERT SYRUP

USAGE

CSR Invert Syrup has unique properties that inhibits crystals forming and retains water. The process of manufacturing invert syrup delivers a higher degree of sweetening power than sucrose and also helps extend its shelf life. With its additional sweetness, invert syrup can be used for ganache, jellies and fudge, and in the preparation of sorbets and ice cream.

STORAGE

CSR Invert Syrup should be stored at ambient temperature.

SHELF LIFE

Sugar Australia will expect a useful shelf life of 2 years for drums as delivered and remaining in their sealed and unopened containers. Once opened Sugar Australia can not guarantee any specific shelf life, as shelf life is dependent upon storage conditions.



