

THE GRIFFIN GAZETTE

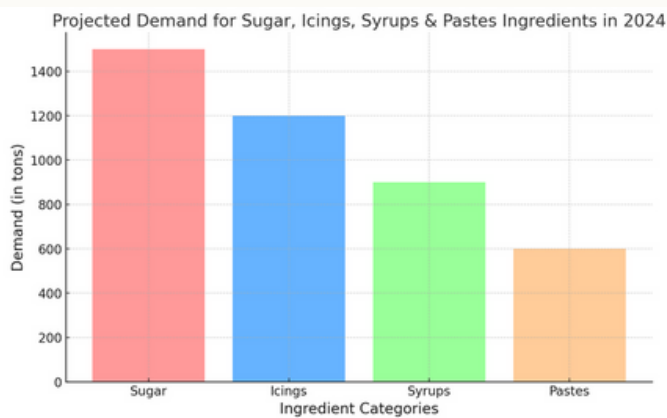
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Breaking News

ICINGS, SUGAR, SYRUPS & PASTES

Icings, sugar, syrups, and pastes ingredients are essential components in baking and confectionery, each offering unique textures, flavors, and properties. These ingredients range from basic sugars and syrups to complex pastes and icings, playing a crucial role in the taste and appearance of sweet creations. We pride ourselves on being the ultimate "One Stop Shop" for all your sugar, icings, syrups, and pastes needs on the Island of Ireland.



Graph showing the projected demand for sugar, icings, syrups, and pastes ingredients in 2024.

1. ICINGS

Icing ingredients in baking are crucial for adding flavor, texture, and visual appeal to desserts. We offer a variety of options, including **Renshaw Ready to Roll Icings** in different colors available in **250g, 1kg, 3kg** and **5kg** sizes, as well as the new **Ready to Roll Icing White Press Free (10kg)**, perfect for Christmas cakes. These ingredients create a smooth, sweet topping that enhances both the look and taste of your baked goods.

We also offer **Original Marzipan**, a versatile ingredient often used in desserts for its sweet, almond flavor. It's perfect for filling chocolates, cakes, and pastries. Additionally, marzipan can be shaped into decorative figures or layers, enhancing both the taste and appearance of confections.

2. SUGAR

We keep sizeable stocks of **Sugar ingredients** used in baking and cooking, each with distinct properties. **Granulated sugar** is the most common, ideal for general sweetening and baking. Other types include **Caster sugar**, and **Icing sugar**, perfect for icings and dusting; **all in 25kgs**. We also offer:

- Dextrose Monohydrate - 25KG
- Dark Brown Soft Sugar - 25KG
- Organic Beet Sugar - 25KG
- Light Brown Soft Sugar - 25KG



3. SYRUPS

Syrup Products we offer:

- Golden Syrup
- Glucose Syrup
- Maple Syrup

Golden syrup is a thick, amber-colored sweetener made from sugar cane or sugar beet, often used in baking and desserts for its rich, caramel flavor. **Glucose syrup** on the other hand is a clear, viscous syrup derived from corn or wheat, commonly used in confectionery to prevent crystallization and add smoothness. **Maple syrup**, tapped from the sap of maple trees, is a natural sweetener known for its distinct, rich flavor, often enjoyed on pancakes and in various dishes.



4. PASTES

Pastes also known as fondants, are primarily made from sugar, glucose syrup, and gum, creating a smooth, pliable texture for covering cakes. It can be easily colored and shaped, making it perfect for intricate decorations and sculpted cake designs. Check out our **02739 Bakers White Sugarpaste (2 x 2.5 Kgs)** and more [here](#).