



Product Portfolio





Servicing the Foodservice industry Nationally, we have the full product range to ensure all sugar and sweetener requirements are catered for. From our Foodservice site you can learn more about our entire product range and access additional resources such as our recipe cost calculator.

For more information contact your NZ Sugar representative or call customer services on 0800 800 617 or customerservices@nzsugar.co.nz

For delicious recipe inspiration, visit chelsea.co.nz/foodservice



*Apple Maple
Pecan Cake*



Contents

Sugar

PAGE

WHITE SUGAR	4-5
RAW SUGAR	6
CASTER SUGAR	7
SOFT BROWN SUGAR	8
ICING SUGAR	9
SPECIALTY SUGAR	
<i>Demerara Sugar</i>	10
<i>Organic Raw Sugar</i>	10
<i>Organic Coconut Sugar</i>	10
<i>Raw Caster Sugar</i>	10
<i>Coffee Sugar Crystals</i>	11
<i>Dark Cane Sugar</i>	11
<i>Jam Setting Sugar</i>	11
CONVENIENCE SUGAR	
<i>White Sugar Sticks</i>	12
<i>White Sugar Sachets</i>	12
<i>White Sugar Cubes</i>	12
<i>Raw Sugar Sticks</i>	13
<i>Organic Raw Sugar Sticks</i>	13
<i>Coffee Sugar Crystal Sticks</i>	13

Syrup

PAGE

<i>Golden Syrup</i>	14
<i>Maple Flavoured Syrup</i>	15
<i>Treacle</i>	15
<i>Blackstrap Molasses</i>	15

Sweetener

<i>Equal</i>	17
<i>Naturals</i>	18
<i>Whole Earth</i>	18



EVERYDAY

White Sugar

With its pure taste, even texture and white colour, Chelsea White Sugar is ideal for most baking as well as sweetening tea and coffee.



Product Name	White Sugar 25kg
Product Code	50100
Units per Pallet	40
Layers per Pallet	8



Product Name	White Sugar 10kg
Product Code	50120
Units per Outer	1
Outers per Pallet	66



Product Name	White Sugar 5kg
Product Code	50119
Units per Outer	1
Outers per Pallet	170



EVERYDAY

White Sugar



Product Name	White Sugar 3kg
Product Code	108555
Units per Carton	4
Cartons per Pallet	68



Product Name	White Sugar 1.5kg
Product Code	64062
Units per Carton	10
Cartons per Pallet	50



Product Name	White Sugar 500g
Product Code	63962
Units per Carton	10
Cartons per Pallet	91



EVERYDAY

Raw Sugar

Delicately flavoured and mildly aromatic, the natural cane sugar syrup coating in Chelsea Raw Sugar brings a warm golden colour and honey-like flavour to cakes, pastries and slices. Raw Sugar is an everyday sugar which can be used in place of white sugar.



Product Name	Raw Sugar 25kg
Product Code	52000
Units per Pallet	40
Layers per Pallet	8



Product Name	Raw Sugar 4kg
Product Code	52007
Units per Outer	5
Outers per Pallet	45



Product Name	Raw Sugar 1.2kg
Product Code	63570
Units per Carton	10
Cartons per Pallet	50



Product Name	Raw Sugar 500g
Product Code	52004
Units per Carton	20
Cartons per Pallet	91



BAKING

Caster Sugar

Chelsea Caster Sugar has a smaller crystal size than White Sugar. It dissolves quickly and caramelises evenly, giving consistent results. Ideal for special bakery applications, sugar-coated products and confectionery.



Product Name	Caster Sugar 25kg
Product Code	50200
Units per Pallet	40
Layers per Pallet	8



Product Name	Caster Sugar 4kg
Product Code	50207
Units per Outer	5
Outers per Pallet	42



Product Name	Caster Sugar 1kg
Product Code	63960
Units per Carton	10
Cartons per Pallet	65



Product Name	Caster Sugar 500g
Product Code	63963
Units per Carton	10
Cartons per Pallet	91



BAKING

Soft Brown Sugar

Fine, soft and moist, soft brown sugar is a blend of dark sugar syrups and caster sugar. Its dark caramel colour and unique rich flavour makes it great in savoury and sweet recipes, particularly caramels, toppings, sauces and fudge.



Product Name	Soft Brown Sugar 25kg
Product Code	50300
Units per Pallet	40
Layers per Pallet	8



Product Name	Soft Brown Sugar 4kg
Product Code	108313
Units per Outer	1
Outers per Pallet	120



Product Name	Soft Brown Sugar 1kg
Product Code	63956
Units per Carton	10
Cartons per Pallet	65



Product Name	Soft Brown Sugar 500g
Product Code	63953
Units per Carton	10
Cartons per Pallet	91



BAKING

Icing Sugar

Chelsea Icing Sugar is a blend of pure icing sugar and tapioca or maize starch to create a free flowing and gluten free icing. Perfect for recipes that require a smooth finish and soft texture.



Product Name	Icing Sugar 12.5kg
Product Code	55518
Units per Outer	1
Outers per Pallet	60



Product Name	Icing Sugar 1kg
Product Code	63957
Units per Carton	10
Cartons per Pallet	65



Product Name	Icing Sugar 500g
Product Code	63959
Units per Carton	10
Cartons per Pallet	91



Product Name	Pure Decorating Icing Sugar 500g
Product Code	108749
Units per Carton	10
Cartons per Pallet	91



SPECIALTY

Demerara Sugar

Demerara Sugar is covered in a thin layer of molasses and crystallised in open pans, rather than in a vacuum, for a stronger caramel flavour. Its clear golden colour and deep, rich taste makes delicious toppings for crême brulee, grilled fruit and in selected baking recipes.



Product Name	Demerara Sugar 500g
Product Code	62972
Units per Carton	12
Cartons per Pallet	85

Organic Raw Sugar

Made from sugar cane that has been grown without the use of herbicides, pesticides or artificial fertilisers to meet IFOAM* standard. Chelsea Organic Raw Sugar is BioGro™ organic certified and can be used for everyday baking and sweetening needs. *International Federation of Organic Agriculture Movement. BioGro NZ is IFOAM accredited.



Product Name	Organic Raw Sugar 500g
Product Code	62995
Units per Carton	12
Cartons per Pallet	126

Organic Coconut Sugar

Organic Coconut Sugar is unrefined, organically grown and sustainably farmed, retaining many nutrients including calcium and iron. With its irregular texture, it works best with recipes that don't call for beating/creaming butter with sugar or egg whites. Chelsea Organic Coconut Sugar is BioGro™ certified.



Product Name	Organic Coconut Sugar 250g
Product Code	107661
Units per Carton	10
Cartons per Pallet	125

Raw Caster Sugar

Chelsea Raw Caster Sugar (also called golden caster sugar) is delicately flavoured with a subtle honey like taste. The fine crystals dissolve quickly and caramelize evenly giving baked goods a lovely light golden brown finish.



Product Name	Raw Caster Sugar 750g
Product Code	108356
Units per Carton	12
Cartons per Pallet	75

SPECIALTY

Coffee Sugar Crystals

Coffee Sugar has the largest crystals of any sugar in the Chelsea range. The larger size and flavour of the crystals make this sugar the perfect sweetener for coffee - it dissolves slower and leaves behind a rich syrup that deepens the taste of the coffee. Chelsea Coffee Sugar Crystals also add a super crunch on biscuits and puddings.



Product Name	Coffee Sugar Crystals 25kg
Product Code	50600
Units per Pallet	40
Layers per Pallet	8



Product Name	Coffee Sugar Crystals 500g
Product Code	62606
Units per Carton	12
Cartons per Pallet	126

Dark Cane Sugar

This muscovado style sugar brings an intense flavour and moist texture to recipes such as gingerbread, fruitcake, chocolate cakes and brownies. Use in recipes that call for brown sugar, or for the best tasting porridge try Chelsea Dark Cane Sugar sprinkled on top.



Product Name	Dark Cane Sugar 500g
Product Code	63958
Units per Carton	10
Cartons per Pallet	91

Jam Setting Sugar

Chelsea Jam Setting Sugar is a special blend of sugar, pectin and citric acid perfect for fruit that is low in pectin such as strawberry, nectarines, peaches and raspberry. The 4 minute boiling time means that more of the fresh colour and goodness of the fruit is retained.



Product Name	Jam Setting Sugar 1kg
Product Code	62598
Units per Carton	8
Cartons per Pallet	90



CONVENIENCE

White Sugar

With its pure taste, even texture and white colour, Chelsea White Sugar Sticks, Sachets and Cubes are ideal for sweetening tea and coffee.



Product Name	White Sugar Sticks 3g
Product Code	62224
Sticks per Carton	2000
Cartons per Pallet	48



Product Name	White Sugar Sachets 3g
Product Code	50198
Sachets per Carton	2000
Cartons per Pallet	48



Product Name	White Sugar Cubes 454g
Product Code	108653
Units per Carton	12
Cartons per Pallet	153

CONVENIENCE

Raw Sugar

Delicately flavoured and mildly aromatic, the natural cane sugar syrup coating brings a rich caramel flavour to sweeten your drinks.



Product Name	Raw Sugar Sticks 3g
Product Code	62225
Sticks per Carton	2000
Cartons per Pallet	48

Organic Raw Sugar Sticks

An unrefined sugar which adds superior flavour when added to beverages. A perfect substitute of white or raw sugar.



Product Name	Organic Raw Sugar Sticks 3g
Product Code	62222
Sticks per Carton	900
Cartons per Pallet	72

Coffee Sugar Crystal Sticks

The thin layer of syrup coated on the crystal makes this sugar the perfect sweetener for coffee as it dissolves slower and leaves behind a rich syrup that deepens the taste of the coffee.



Product Name	Coffee Sugar Crystal Sticks 3g
Product Code	62223
Sticks per Carton	900
Cartons per Pallet	63

SYRUP

Golden Syrup

Made from 100% natural cane sugar, Chelsea Golden Syrup adds an unmistakable toffee-like flavour to sweet and savoury dishes. Use to add moisture and a soft texture to baking as well as a distinctive rich flavour. For baking, use tin or pail as it is a thicker than easy pour syrup, resulting in a richer flavour.



Product Name	Golden Syrup 14kg
Product Code	108730
Units per Pallet	36
Layers per Pallet	3



Product Name	Golden Syrup 5kg
Product Code	50705
Units per Outer	1
Outers per Pallet	75



Product Name	Golden Syrup 1kg
Product Code	50706
Units per Carton	12
Cartons per Pallet	64

Easy Pour Golden Syrup

Lighter in flavour and consistency than the Chelsea Golden Syrup in the tin, or pails. Use to drizzle over pancakes, crumpets and desserts. It also works well as a glaze for meats and roasted vegetables.



Product Name	Easy Pour Golden Syrup 2L
Product Code	50711
Units per Outer	6
Outers per Pallet	45



SYRUP

Maple Flavoured Syrup

Perfect for drizzling on pancakes, porridge and puddings or as a glaze for roasted ham. Add a burst of flavour to your favourite dish with Chelsea Maple Flavoured Syrup.



Product Name	Maple Syrup 2L
Product Code	62404
Units per Outer	6
Outers per Pallet	45

Treacle

With a more intense flavour and darker colour than Chelsea Golden Syrup, Chelsea Treacle can be used to create moist, flavoursome cakes and biscuits. It works particularly well alongside robust flavours such as ginger and other warm spices.



Product Name	Treacle Tin 1kg
Product Code	50804
Units per Carton	6
Cartons per Pallet	144

Blackstrap Molasses

Made from the concentrated juice extracted from sugar cane, Chelsea Blackstrap Molasses contains natural minerals such as iron, calcium, magnesium and potassium. It has a distinctive liquorice flavour and can be a substitute for recipes using brown sugar or golden syrup to deliver a richer, more indulgent flavour and colour.



Product Name	Blackstrap Molasses 500g
Product Code	107963
Units per Carton	6
Cartons per Pallet	196

Golden Syrup Lemon Slice



DIFFICULTY
MEDIUM



SERVES
16



PREP TIME
30 MINUTES



BAKE TIME
1 HOUR

BASE

200g soft butter
200g **Chelsea Caster Sugar**
200g rice flour
3 tsp baking powder
140g ground almonds
2 eggs

TOPPING

225g stale bread (ciabatta if possible)
675g **Chelsea Golden Syrup**
90g butter
100mls cream
5 egg yolks
Zest and juice of 1 lemon

GLAZE

100g **Chelsea Icing Sugar**
Juice of 2 lemons (as required)

Method

BASE

Preheat oven 170°C. In an electric mixer, using a paddle attachment, add butter and sugar and mix until pale and creamy. Add rice flour, baking powder and ground almonds, and mix on a medium speed until combined. Add both eggs and mix on medium until well combined. Line a 30cm x 20cm baking tray with baking paper. Put the base mix in the tray, using your hands press the base evenly on the tray. Bake for 20-25 minutes until golden brown, turning once during the cooking time. Allow time to cool.

TOPPING

Using a food processor, place stale bread (ciabatta if possible) into processor and pulse until you have a very coarse crumb, then spread on a baking tray and toast in the oven on 170°C until the crumb is golden brown. Put the golden syrup and butter into a saucepan on a low heat. Gently melt butter without boiling. Once butter is melted remove from heat and stir in cream, egg yolks, lemon zest, juice and breadcrumbs. Mix well and pour over cooled base. Bake at 170°C for 30-40 minutes or until firm to the touch.



GLAZE

Mix the icing sugar with enough lemon juice to make a thick paste. Place in piping bag and pipe onto finished slice. Cut into 16 slices.

Nutrition

Contains nuts, eggs and dairy.

Serving Suggestion

Must be stored in the refrigerator.

Can be served with dried lemon and/or mascarpone.



More recipes at chelsea.co.nz/foodservice

SWEETENER

Equal

Equal is a low calorie sweetener substitute that is ideal for consumers wanting to reduce calories or reduce sugar for health reasons.



Product Name	Equal Sticks 500s
Product Code	29890
Sticks per Carton	500



Product Name	Equal Pillow Sachets 750s
Product Code	29891
Sachets per Carton	750



Product Name	Equal Tablets 300s
Product Code	39385
Units per Inner	8



Product Name	Equal Tablets 100s
Product Code	39384
Units per Inner	8





SWEETENER

Naturals

Naturals is specifically formulated with extracts of the stevia plant. Made with Reb A, the best tasting and sweetest extract found in the stevia plant. Naturals brings a delicious sweet taste but without all of the calories of sugar.



Product Name	Naturals Granular Jar 40g
Product Code	64078
Units per Inner	4



Product Name	Naturals Sticks 40s
Product Code	64077
Sticks per Box	40
Units per Inner	6



Whole Earth

Whole Earth is a great tasting, lower calorie, stevia sweetener. Perfect for sweetening tea, coffee, cereal or fruit. Made with all natural, non-GMO ingredients.



Product Name	Whole Earth Stevia Sticks 40s
Product Code	108576
Units per Inner	6



Product Name	Whole Earth Stevia Sticks 500s
Product Code	108810
Sticks per Carton	500



NEW



**WHOLE
EARTH**
Sweetener Co.

ALL NATURAL SWEETENER STICKS WITH STEVIA

**GREAT TASTE
0.4 CALORIES PER SERVE
97% LESS CALORIES THAN SUGAR
LOW GLYCEMIC INDEX**



ORDER THROUGH YOUR FOODSERVICE DISTRIBUTOR NOW



*The sweet taste
of success*



For more information contact your NZ Sugar representative or call our customer services on 0800 800 617 or customerservices@nzsugar.co.nz

chelsea.co.nz/foodservice