





Sugar cubes

Taj agro products Itd. is the flagship company of the Taj group, largest exporters of high purity double refined sugar in the country. They offer sugar cubes. The sugar cubes are made from high quality double refined sugar for use in hotels, airlines, railways, hospitals, restaurants, clubs, fast food chains, caterers and homes. Convenience of handling & measure.

Description/Specification

We also deal in sugar cubes which are perfect in sweetness and low in calories. Our sugar cubes have that exact look and can be used in any eatable. They easily melt when poured into tea or coffee. High quality, perfect shape and low calories have made our sugar cubes more demand able.

Cube sugar also called lump sugar, sugar cubes are made by moulding and drying moistened, hot granulated sugar. Coming in various forms and colours, lump sugar is mainly used to sweeten various hot drinks. In cooking, lump sugar and sugar cubes may be used instead of granulated sugar in recipes where sugar is melted, like syrups and caramel. Sugar cubes are also used in desserts like crêpes Suzette, where they are rubbed against the zest of citrus fruit to absorb their essential oils, in order to flavour the dish.

Tips on cutting down on sugar and sugary foods

We often think we need sugar, or that our bodies are asking for sugar to give us energy, but in reality we can get all the energy we need from the other food we eat in a healthy balanced die

Eating too much sugar is also a major cause of tooth decay, the bacteria in the plaque on your teeth uses sugar to produce acid that attacks the enamel of the tooth surface.

Dietitians tips on how we can all cut down on our sugar intake? Have soft drinks with no sugar and fruit squashes with no added sugar, fruit juices that are unsweetened. Cut down on your sugar in tea and coffee or use sweeteners. Choose tinned fruit in natural juice instead of with syrup. Try halving the sugar used in recipes. It works easily in most recipes except with meringues, jam and ice cream. Have a look at adapting recipes on how easy it is to reduce the sugar used. Watch the quantity you use of jam, marmalade, syrup, treacle and honey. Watch your intake of cakes, biscuits, pastries. Limit your intake of chocolates, sweets; choose more healthy snacks. Choose wholegrain cereals rather than sugarcoated types. Use low sugar varieties of ready made desserts and puddings.













- 1. Cut back on the sweet stuff in your diet :- It's not easy to eliminate sugar completely. Even whole grains, fruits, and vegetables turn to glucose— the type of sugar that fuels glycation—when digested. But limiting added sugar can help. Some guidelines.
- 2. Supplement Your Diet :- with at least 1 mg of vitamins B1 and B6 a day. These vitamins proved to be potent AGE inhibitors in a number of published studies, says a New York City-based dermatologist and a clinical professor of dermatology B1 and B6 are plentiful in food, but taking a multivitamin—most of which deliver at least 1 mg of both Bs—ensures you're getting the daily value of 1.1 mg for B1 and 1.3 mg for B6 (1.5 mg after age 50).
- 3. Use new ingredients that protect skin from sugar :- A growing number of products contain compounds like aminoguanidine and alistin, which have been shown to block the formation of AGEs (see at left). "Aminoguanidine attaches to molecules that start the glycation process and prevents them from binding to collagen and elastin," explains Grossman. "Alistin acts as a decoy, so it gets damaged instead of the proteins in your skin." In a study on Prescriptives Anti-AGE Advanced Protection Lotion SPF 25, which contains both ingredients, skin treated with the product had 21% fewer AGEs after 8 weeks than untreated skin. Sweet!
- 4. Storage: Difficult to stock in a round sugar pot on account of shape.





Contact Us

Contact information for Taj Group companies in India.

TAJ AGRO INTERNATIONAL (A Division of Taj Pharmaceuticals Limited) http://www.tajagroproducts.com E-mail: tajagroproducts@gmail.com tajagrointernational@gmail.com







