

FAQ Questions About Sprinkles

Sprinkles can make any dessert instantly look more fun and festive. They add bright colors and various textures to your sweet treats and can even help them to hold their shape. For instance, adding some sprinkle toppings to your ice cream can help to keep it from melting. In this article, we answer some common questions about sprinkles, including how they are made, and whether or not they expire, contain gluten, or are vegan.

How Sprinkles Are Made

As you were indulging in your favorite dessert with decorative sprinkles on top, did you ever stop to wonder how sprinkles are made? Generally, sprinkles are made of sugar, coloring, cornstarch, cocoa, and a stabilizing ingredient. Machines are used to give the sprinkles their particular shape. Here is how the cylinder shaped sprinkles, called Jimmies, are made:

After the ingredients for the sprinkles are combined into a batch, a machine is used to produce long strands from the batch, which are then fragmented to create the individual sprinkles. Color and sugar glaze is applied to them to give them their glossy finish and hard outer shell.

Do Sprinkles Expire?

Have you ever asked yourself: “do sprinkles expire?” Some people believe that they can last indefinitely since they are made primarily of sugar. However, since they also contain oil, they can expire. The way to tell if your sprinkles have expired is if their colors become lighter or faded or if their textures or tastes change. So, if you have had your sprinkles for a long time, it is best to do a taste test before using them on your sweet treats.

Check the expiration date on your sprinkles. It's possible for them to last longer than the expiration date by 3-5 years. To make your sprinkles last as long as possible, seal and store them well and avoid putting them in contact with moisture. It is usually best to keep them in the container in which you purchase them.

Can You Refrigerate Sprinkles?

When storing your container of sprinkles, it is ideal to keep them at room temperature. But if you want to put them into a refrigerator, the best way is to use a zip-lock bag or a jar that does not let air in. It is also possible to store sprinkles in the freezer but you need to be cautious with how you thaw them out. When thawing, first place them in the regular refrigerator section.

It's best to avoid refrigerating a dessert that has sprinkles on it because they can become soft, melt, and release their color. If you do put your sprinkled dessert into a refrigerator, the best way is to wrap it in plastic. You can use a zip-lock bag or put plastic wrap around the container that the dessert is in.

Are Sprinkles Gluten Free?

In general, sprinkles are made with ingredients that do not contain gluten. However, it's possible for them to have some exposure to it during the manufacturing process. The question about gluten is one that you would mostly be concerned with if you have gluten intolerance or if you are celiac. In this case, make sure to check the ingredients of your sprinkles.

Are Sprinkles Vegan?

Sprinkles can contain ingredients that are derived from insects, such as beeswax, confectioner's glaze or shellac, carmine, or cochineal.

Some sprinkles also contain gelatin. However, if you prefer to have sprinkles that are totally vegan, there are a variety of options to choose from.

“Are sprinkles vegan?” is one of the most common questions we get at Fancy Sprinkles. To meet the needs of our customers we have a line of [Vegan Sprinkles](#) for you to choose from.