



COUPLET SUGARS has been producing sugar for more than 160 years and is now one of the leaders of the speciality sugars market. Our key words are **innovation in sugar**, **quality** and **service to the customers**. We have the pleasure to propose a full range of high quality dry sugar specialities that will offer your creations the taste of nature for a sweet enjoyment.

Discover our range composed of various tastes and specific features, for a wide choice of applications:

Pearl Sugar



Crunchiness ... Decoration

Pearl sugar is the perfect ingredient to **decorate** or to **sweeten** and **add crispness** to your products. It is an essential ingredient in the biscuits, bakery and pastry sectors.

The pearls are made up of roundly shaped **agglomerated sucrose crystals**. They have an **optimal hardness and whiteness**.

Couplet proposes a **full range** of premium quality pearl sugar, going from 0,8 mm to 15 mm sizes.

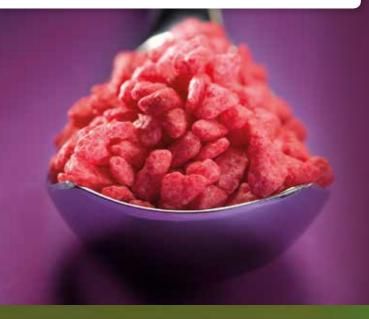
Applications:

Decoration of biscuits, cookies, pies, pastries Inclusion in waffles, buns, brioches, spiced breads, chocolate...





© Coated Pearl Sugar



© Fondant Powder



Fineness ... Quality ... Whiteness

The fondant powder produced by Couplet is a high quality product, composed of **sugar and glucose syrup**. The ingredients are GMO free and allergens free. **The great fineness of the microcrystals**, the ease of use and rehydration as well as the water activity control and management make it the ideal ingredient for your **high quality professional icings and fillings**.

3 formulations are available.

Applications:

Icing of pastries, filling of chocolate, sweets or pralines, sugar pastes, butter creams, fudges, truffles, bee feed pastes or syrups.





Authenticity ... Taste ... Tradition

The **intense caramel taste**, the blond, golden or brown colour of our **natural**, **traditional** and **humid** brown sugars will enrich your products and provide them with **a very unique taste**, an attractive **homogeneous colour** and an enhanced crispness.

Couplet's brown sugar is a first choice ingredient for your various **desserts and cakes**. Thanks to its high content of invert syrup, it improves the shelf-life of your products and makes them soft and smooth.

Applications:

Biscuits (almond breads, speculoos...), sugar pies, wafers, pancakes , fudges, caramels, candies, salted dishes.

Originality ... Innovation ... Fantasy ... Stability

The coated pearl sugar is **freeze-thaw stable and moisture resistant**.

This **first quality** ingredient is composed of crystal sugar coated with **vegetable fat**, trans fats free.

The coated pearl sugars are available in a large range of sizes, with a white or coloured & flavoured coating. The colours and flavours are 100 % from natural origin.

Applications:

Decoration of brioches, pastries, cake pops, viennoiseries, pralines or ice creams.

Inclusion in chocolate.

Decoration ... Stability

Ultrafine icing sugar. This sugar is a natural product of superior quality, 100 % sugar. The ultrafine size of sugar microcrystals **is about 11 \mum**. This fine and stable icing sugar guarantees a perfectly smooth texture. It is suitable for many applications such as mix, sugar decorations or meringues.

The coated icing sugar. This icing sugar is freeze-thaw stable and moisture resistant. It is composed of high quality sugar, colours of natural origin, starch and a coating made with **non-hydrogenated vegetable fat**. This product is available in white, pink, orange or yellow.

The coated icing sugar is ideal for sprinkling on humid pastries or desserts.



≪

Innovative solutions Customer oriented services Taste of nature Sustainable developement State of the art processing

Ideally situated in the heart of Europe, **Couplet Sugars** serves customers all over the world.

For more information, feel free to visit our website or contact our sales team:

www.coupletsugars.com

SUCRERIE COUPLET S.A. Rue de la Sucrerie 30 7620 Brunehaut-Wez Belgium

Tel: +32 69 34 36 50 Email: info@coupletsugars.com

