



Creativity has taste



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:

Brown Sugar by couplet



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.

Pearl Sugar by couplet



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 by couplet



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.

Fondant Powder by couplet



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.

Icing Sugar by couplet



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 µm**. 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 development
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:

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