



# Coated Pearl Sugar

by couplet



«Originality ... Innovation ... Fantasy ... Stability»



## Coated pearl sugar

The coated pearl sugar is a **high quality** ingredient, composed of crystal sugar and coated with **non trans fat**.

The coated pearls can be placed prior or after cooking. They are **freeze-thaw stable** and **moisture stable**.

The **colours and flavours are all of natural origin**.

The coated pearl sugar is available in a **large range of pearl sizes**.

Two types of coated pearl sugar are available:

- with a **coloured and flavoured coating** (p.6)
- with a **white coating** (p.17)

# Range

Discover our range!

Size	Type
1.4 to 2.5 mm	Coated pearl sugar <b>E10</b>
2.0 to 4.0 mm	Coated pearl sugar <b>E20</b>



Do you have a specific project?  
 Are you looking for **other colours** or flavours?  
 Couplet can also develop sugars **customized to your needs**.  
 Do not hesitate to contact our R&D  
 or sales services for more details.

# Applications

## 1. Coloured & Flavoured Coated Pearl Sugar ... p.6

<b>Biscuits</b> p.7 <ul style="list-style-type: none"> <li>• Biscuits / cookies</li> <li>• Madeleines</li> <li>• Belgian waffles</li> <li>• Brownies</li> </ul>	<b>Ice cream</b> p.13 <ul style="list-style-type: none"> <li>• Ice cream cakes</li> <li>• Ice cream cones</li> </ul>
<b>Bakery</b> p.9 <ul style="list-style-type: none"> <li>• Buns</li> <li>• Muffins</li> <li>• Iced fingers</li> <li>• Donuts</li> </ul>	<b>Desserts</b> p.14 <ul style="list-style-type: none"> <li>• Macarons</li> <li>• Cake pops</li> <li>• Cup cakes</li> <li>• Verrines, yoghurts</li> </ul>
<b>French Viennoiseries</b> p.11 <ul style="list-style-type: none"> <li>• "Pains au chocolat"</li> <li>• French croissants</li> </ul>	<b>Chocolate</b> p.15 <ul style="list-style-type: none"> <li>• Chocolate</li> <li>• Pralines</li> </ul>
<b>Pastry</b> p.12 <ul style="list-style-type: none"> <li>• Mini-Tropeziennes pies</li> <li>• Cakes</li> </ul>	<b>Cereals</b> p.16

## 2. White Coated Pearl Sugar ..... p.17

<b>Small Pastries</b> p.18 <ul style="list-style-type: none"> <li>• Mini-tropéziennes</li> <li>• Chouquettes</li> </ul>	<b>Buns – Brioches</b> p.19 <ul style="list-style-type: none"> <li>• Mini-brioches</li> <li>• Brioches tressées</li> </ul>
---	--

# Coloured & Flavoured Coated Pearl Sugar

Definitely **trendy**, the coloured and flavoured pearl sugar is the ideal ingredient for your **innovative decorations** of biscuits, donuts, buns, puff pastries, pies, brioches, viennoiseries, pralines or ice-creams.

It can also be incorporated in your waffles or chocolates to give them a **refined and pleasant taste**.

Not only pleasing to the eye but tasty as well, the coloured and flavoured pearl sugar will certainly be a must for your products.



## Biscuits



### BISCUITS / COOKIES

The coloured pearl sugar is a very nice decoration element on biscuits or cookies. The pearls can be placed on the biscuit before cooking to facilitate their adhesion to the dough. Alternatively, they can be sprinkled on a jam or pectin topping after the cooking. The coating of the pearls allows them to remain perfectly stable.

### MADELEINES

Madeleines are delicious traditional soft cakes from French origin, existing in various shapes. The chocolate pearl sugar is sprinkled on the surface as an original decoration. It can also be incorporated in the dough before cooking to make the Madeleines nicely crunchy.



# Bakery



## BELGIAN WAFFLES

The famous Belgian waffles (also named Liege Waffles) can be easily flavoured using the sweet white coated pearl sugar, cinnamon flavoured. Also the chocolate coated pearl sugar is a very interesting ingredient in this recipe. The coated pearl sugar will partially melt during baking bringing to the waffle both a nice crunchy feeling in the mouth and a delicious chocolate or cinnamon taste. The biggest pearls are recommended for all your applications as inclusions in the dough.

## BUNS

Pearl sugar is an indispensable ingredient for the decoration of humid pastries such as buns. As a matter of fact, the coating dramatically slows down the process of sugar melting. This is particularly true for the industrial products with a long shelf life. This smooth brioche is decorated with medium-size red coated pearl sugar, strawberry flavoured.



## BROWNIES

Brownies can be beautifully decorated with small coated pearls of various colours. The sweet crisp combines perfectly with the smoothness and savour of the chocolate.



## MUFFINS

These delicious cakes are decorated with yellow coated pearl sugar, lemon flavoured. The coloured and flavoured pearls can be placed directly on the muffin. The pearls can also be placed on other decoration elements such as icings, buttercreams or ganaches.

# French Viennoiseries

## ICED FINGERS

You can create your own assortments of colours by using several types of our coloured coated pearl sugars. The iced fingers are firstly iced with an icing made from Couplet fondant powder. They are then decorated with small size coloured coated pearl sugars.



## “PAINS AU CHOCOLAT”

This French viennoiserie is decorated with chocolate coated pearl sugar. The pearl sugar is placed before cooking.



## DONUTS

These donuts are of North American origin. They are iced with fondant powder and decorated with pink, raspberry flavoured, coated pearl sugar. The coating makes the sugar pearls keep their crispness not only for their whole shelf life, but also in case of a freeze-thaw processing; even though the pearls are placed on a water-rich icing.



## FRENCH CROISSANTS

The orange coated pearl sugar is placed on the top of this French Viennoiseries in order to ease the identification of the apricot filling. The other colours of the range also allow the identification of the inside filling of all your viennoiseries or cakes: strawberries, raspberries...



## Pastry



### MINI-TROPEZIENNE PIES

A Tropezienne pie is a regional speciality from St Tropez, in the South of France. These delicious brioches are here revisited in a praliné version. They are filled in with a light smooth cream with a praline taste and decorated with brown pearls.

## Ice cream

### ICE CREAM CAKES

This ice cream cake has been nicely decorated with light brown caramel flavoured pearls.



### CAKES

The green-coloured, mint flavoured coated pearl sugar will ideally suit as decoration for chocolate cakes. The coloured pearl sugar is a crispy decoration to all your types of cakes. Each of our colours will make your pastry even more unique.



### ICE CREAM CONES

Ice cream decorated with red, strawberry flavoured pearls. The coloured and flavoured pearl sugar is freeze-thaw stable and does not melt.



# Desserts

## MACARONS

Macarons are decorated with small size pearl sugar.



## VERRINES, YOGHURTS

The pearl sugar decorates nicely the verrines. As the pearls are moisture resistant, they can be spread on or mixed in yoghurts, creams, etc.



## CAKE POPS

Very trendy, cake pops are funny delicious little round cakes stuck on lollipop sticks. The coloured pearls allow a tasty and refined decoration.

# Chocolate

## CHOCOLATE

The coloured and flavoured coated pearls are mixed with the chocolate mass after the tempering process. This original inclusion brings a surprising flavourful crispy taste to your chocolate. It is suitable both for small Napolitains chocolates and for bigger chocolate bars. The mint, lemon and orange types are particularly appreciated for this application. You may also consider strawberry and raspberry pearls for your white chocolates.



## CUP CAKES

These cup cakes are decorated with strawberry and caramel coated pearl sugars which are placed on the butter cream.





# White coated pearl sugar

The coated pearl sugar is coated with a **trans fats free vegetable fat**. This product is the ideal ingredient to increase the stability of your decoration on pastries with a high water activity and/or on your pastries having a long shelf life in hermetic packaging. This sugar is **freeze-thaw stable** and will keep its **crusty** after thawing.

This product is also available with an extra starch coating. This second recipe will allow you to have an increased whiteness and stability, as well as an easier handling on your industrial installations. The coated pearl sugar is the ideal ingredient for your **decorations** of buns, brioches and various pastries.

The white coated pearl sugar is suitable for all the applications described in this brochure. The examples below are the most common applications.

## PRALINES

The brown coloured coated pearls nicely decorate the pralines.



## Cereals

The cinnamon coloured and flavoured pearl sugar is a great ingredient in muesli-type cereals. It brings crispness and flavour.



## Small Pastries

### MINI-TROPÉZIENNES

Small pastries covered with coated pearl sugar. The pearls remain white and do not melt.



## Bakery

### MINI-BRIOCHES

These savoury mini-brioches are decorated with coated pearl sugar.



### CHOUQUETTES

Famous speciality from the North of France, these delicious "chouquettes", are little bowls of puff pastry, encrusted with white coated pearl sugar. The pearl sugar is placed on the chouquettes before baking.

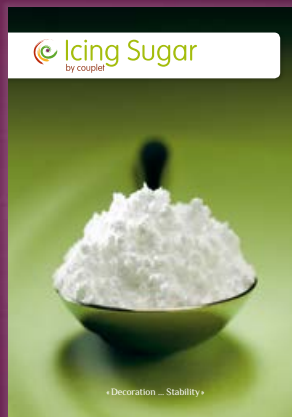
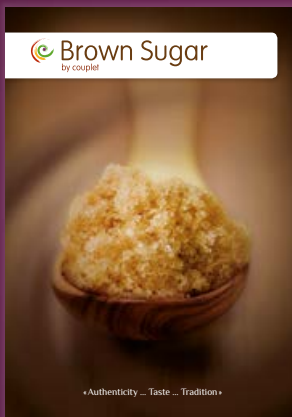
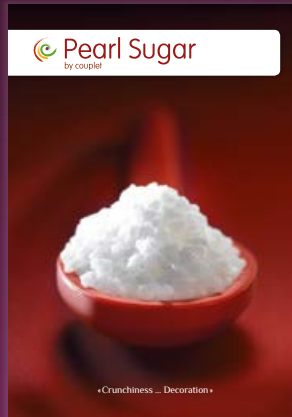
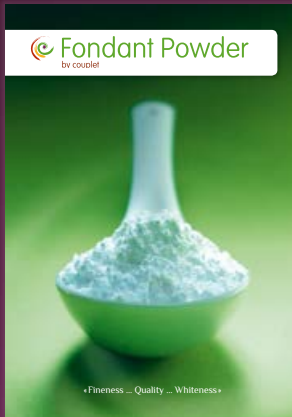


### BRIOCHES TRESSÉES

This is a French brioche. The coated pearl sugar remains typically white, even after cooking. The coated pearl sugar is particularly suitable to decorate pastries with a high water activity. As a matter of fact, the coating dramatically slows down the process of sugar melting. This is particularly true for the industrial products with a long shelf life.



Discover and find out more  
about the delicious range of Couplet products.



For more information, please contact our sales service:

**SUCRERIE COUPLET S.A.**

Rue de la Sucrierie 30  
7620 Brunehaut-Wez  
Belgium

**Tel:** +32 69 34 36 50

**Email:** [info@coupletsugars.com](mailto:info@coupletsugars.com)

**[www.coupletsugars.com](http://www.coupletsugars.com)**

