



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:







# 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 su-crose 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...







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 **non-hydrogenated vegetable fat**, trans fats free.

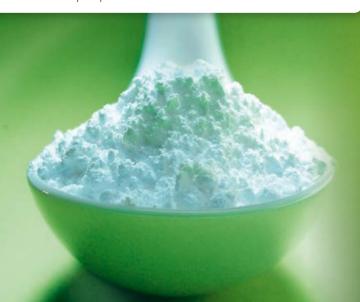
The coated pearl sugars are available in a large range of sizes, with a white or coloured & flavoured coating. The colours and flavours are 100 % from natural origin.

### **Applications:**

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

**Inclusion** in chocolate.





# 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.







**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

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