



PRODUCT RANGE



**One of Europe's leading producers of sugar
sugar-based specialities, based in Belgium.**

**We have over 30 years' experience in the European sugar industry and
have been audited by several major multinational food companies.**

**Our production lines are certified Kosher, Halal and Organic, and
comply with FSSC 22000 certification and the food safety system.**

FONDANT

Our fondants are used in confectionery, bakery, industrial and artisan pastry-making, as well as in the production of desserts and pralines.

Belgofondant

Complete range with several spectrums of sugars and solids for the confectionery industry. For the inside of pralines, truffles, creams, icing, etc.

Packaging

- Pail 7 and 15 kg
- Carton 15 kg
- Plastic tray 15 kg
(returnable packaging)

Fondacreme

For icing and cream fillings, dries quickly and retains its shine, suitable for freezing.

Packaging

- Pail 15 kg

Belgofondant ready-to-use

For icing in bakery and patisserie, easy to work with, ready to use.

Packaging


- Pail 15 kg

Belgospray

Ready to spray.

Packaging

- Pail 15 kg
- IBC 1300kg

A stack of three chocolate-glazed donuts with sprinkles. The top donut is in focus, showing a thick layer of dark chocolate glaze and a generous coating of small, multi-colored sprinkles. The middle and bottom donuts are slightly out of focus, showing the same glaze and sprinkles. The donuts are stacked on a light-colored surface.

Belgofreeze–Belgoglaze
Stable in freezing and defrosting,
for frozen éclairs, softer texture.

Packaging
• pail 15 kg

Cocoa fondant
Chocolat fondant.

Packaging
• pail 7 kg
• pail 15 kg

Custom-made Fondant
Fondant produced to our customer's
specifications (also in containers) with
flavours and in colour.

Don't hesitate to contact us



LIQUID SUGARS

Our liquid sugars are used in a wide range of industries, including confectionery, cakes and biscuits, beer, soft drinks, dairy products and pharmaceuticals

Sirosuc (beet and cane sugar)

A clear, odourless syrup.

Use to sweeten crème fraîche, as a dip, ideal for brightening brioches, sweetening ice creams and sorbets, diluting fondants, preparing sauces and coulis.

Ready to use, consistent composition, easy dosage.

Packaging

- Jerry-can 6 kg (box of 2 x 6 kg)
- Jerry-can 25 kg
- IBC 1300kg

Sirupus simplex

Designed for the pharmaceutical industry, easy to use.

Packaging

- IBC 1300kg

INVERT SUGARS

Invert sugar is totally inverted sugar syrup, enzymatic process, with several dry substances.

It is a syrup used in all areas of the confectionery, bakery and food industries.

It gives a beautiful colour, stabilises moisture, prevents hardening, lowers the freezing point and improves structure. It also allows the product to keep all its freshness and preserve well.

Invertsuc

Totally inverted sugar syrup with different dry matter depending on the specific characteristics of the product.

Packaging

- **Jerry-can 25 kg**
- **IBC 1300kg**

Trisuc

Partially inverted sugar syrup.

Packaging

- **Jerry-can 25 kg**
- **IBC 1300kg**

CREMESUC

Invert sugar paste, perfect for enhancing flavours and aromas.

Packaging

- **Pail 7 kg, 15 kg or 25 kg**

GLUCOSE SYRUPS

Glucose syrup is obtained by enzymatic hydrolysis of starch, and is used in cooking to make ice cream, caramel and candied fruit.

Very useful for softening sugar when making sugar decorations.

BELGOGLUC CF - LD HDE - HM

BelgoglucCF (40DE)

Belgogluc LD (30DE)

Belgogluc HDE (60DE)

Belgogluc HM70 (high maltose content)

Packaging

- pail 1kg, 7 kg, 15 kg or 25 kg
- IBC de 1300kg

DEXTROSE MONOHYDRATE

A white powder with a neutral odour that has a refreshing effect in the mouth, is water-soluble and gives a beautiful colour, and lowers the freezing point.

Packaging

- Bag 25 kg

GLUCOSE SYRUP IN POWDER

Glucose syrup in powder form.

Packaging

- Bag 25 kg

MALTODEXTRINE

A white powder made from wheat, used as a thickener or bulking agent to increase the volume of a processed food. Also used to sweeten products such as canned fruit, desserts and powdered drinks.

Packaging

- Bag 25 kg



CANDY

CANDIMIC (CANDY SYRUP)

Dark brown, partially inverted candy syrup
Used mainly in brewing.

Packaging

- Jerry-can 25 kg
- IBC 1300 kg

CASSONADE

Brown sugar with candy flavour
Different colour intensities.
Granulometry varying between
250 μm and 600 μm .

Packaging

- Bag 10 or 25 kg

CANDY SUGAR

Pieces and strings.
Dark and white.

Packaging

- Carton 5 kg
- Bag 25 kg

MELASUC

Melasuc L CM

Mixture of liquid sugar with cane molasses.

Colour: 230 EBC–11 500 ICUMSA

Colour: 150 EBC–7500 ICUMSA

Packaging

- IBC 1300 kg

MELASUC P

Light/dark brown dry sugar obtained from a mixture of beet sugar, cane molasses and invert sugar syrup

Colour: 200 EBC–10 000 ICUMSA

Colour: 80 EBC–4000 ICUMSA

Packaging

- Bag 10 or 25 kg

AMBERSUC

AMBERSUC LIGHT

Invert sugar syrup produced by
a specific heating process.

Colour: ca 50 EBC - 2500 ICUMSA

DM levels of 75 75-83%

Packaging

• IBC 1300 kg

AMBERSUC DARK

Dark sugar syrup derived
from less refined sugar.

Colour: 700 EBC - 35 000 ICUMSA

DM level - 80%

Packaging

• IBC 1300 kg

AMBERSUC MAPLE

Maple syrup - 90 EBC

DM level - 81%

Packaging

• IBC 1300 kg

CARAMEL RANGE

Burnt sugar (E150a)

Caramel or E150a caramel colour depending on use (flavour and/or colour).

BS syrup BS5000

BS syrup N16

BS powder W0170

Caramel

Aromatic caramel.

Caramel sauce.

Caramel concentrate N2.

Caramel Colour (E150c et E150d)

Intense-coloured caramel obtained by heat treatment of carbohydrates with chemical aids.

Difference in colour, brown.

Caramel P32 (E150c)

Caramel N49 (E150d)

Packaging

- Carton 20 kg
- Jerry-can 25 kg
- IBC 1000 / 1300 kg

Packaging

- Jerry-can 25 kg
- IBC 1000 / 1300 kg

Packaging

- Jerry-can 25 kg
- IBC 1000 / 1300 kg



FRUCTOSE

Fructose is produced from wheat and maize and is used in industrial preparations to add colour and flavour. It also contributes to the texture of sweet foods, allows aeration, increases shelf life and lowers the freezing point.

FRUCTOMIX

Fructose-glucose syrup.

Packaging

- **Jerry-can 14 kg or 25 kg**
- **IBC 1300 kg**

CRYSTALLINE FRUCTOSE

Fructose in powder.

Packaging

- **Bag 25 kg**

POLYOLS - GLYCERIN

SORBITOL

Pure sorbitol in liquid and crystalline form.

Packaging

- Bag 25 kg
- Jerry-can 25 kg
- IBC 1300 kg

MALTITOL

Sugar substitute obtained from maltose in liquid and crystalline form.

Packaging

- Bag 25 kg
- Jerry-can 25 kg
- IBC 1300 kg

ISOMALT

Isomalt in crystalline form.

Packaging

- Bag 25 kg

GLYCERIN

Vegetable glycerin.

Packaging

- Jerry-can 25 kg
- IBC 1000 or 1300 kg

MONO PROPYLENE GLYCOL

MPG.

Packaging

- IBC 1000kg

MIXED SYRUPS

SIROMIX 80

Mixed syrup made from glucose syrup and invert sugar.

Packaging

- Jerry-can 25 kg
- IBC 1300 kg

SIROPS MIXTE SUR MESURE

Syrup developed in partnership with the customer according to their specific needs.

Don't hesitate to contact us.

DRY SPECIALITIES

BEET SUGAR

Crystal sugar 250µ.

Crystal sugar 400µ.

Crystal sugar standard 600µ.

Crystal sugar large grain 1500µ.

Packaging

- Bag 25 kg

CANE SUGAR

Refined cane sugar.

Packaging

- Bag 25 kg



ORGANIC RANGE

Bio cane sugar / beet sugar.

Packaging

- Bag 25 kg

Bio Belgofondant.

Packaging

- Carton 15 kg

Bio Syrups Tailor-made.

Packaging

- Jerry-can 25 kg
- IBC 1300 kg

Bio Sirosuc cane / beet.

Packaging

- Jerry-can 25 kg
- IBC 1300 kg

Bio Invertsuc.

Packaging

- Jerry-can 25 kg
- IBC 1300 kg

SUGAR FREE / DIETARY FIBRE

BELGODIET

**Belgodiet is a functional fibre
fibre-based sugar substitute.**

Low glycaemic index and caloric value.

Packaging

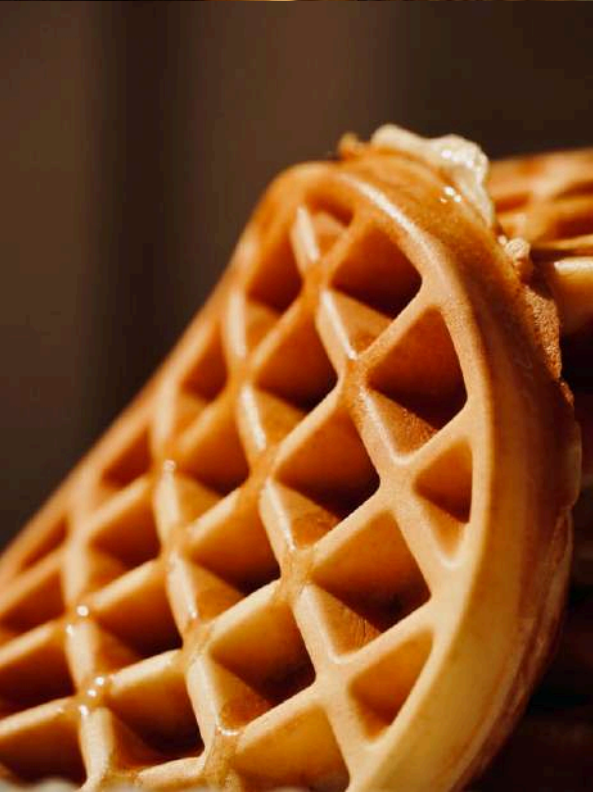
- **Jerry-can 25 kg**
- **IBC 1300 kg**

POLYDEXTROSE

Filler in low-sugar foods.

Packaging

- **Bag 25 kg**



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