



# OUR PRODUCTS



COUPLET SUGARS  
Make all the difference!



**OVER 175 YEARS  
OF HISTORY AND KNOW-  
HOW.**

Couplet Sugars  
has been 100% family-owned  
for more than 175 years,  
and is now run by the  
by the sixth generation  
of the Couplet family.



# COUPLET SUGARS

## Products ranges

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- Coated pearl sugar .....6
- Fondant powder .....8
- Decorating powder .....10
- Brown sugar .....12
- Coated crystal sugar .....14







# PEARL SUGAR




# PEARL SUGAR

## RANGE


### PEARL SUGAR

<b>C03</b>	0,5 to 1,0 mm	<b>C20</b>	2,0 to 4,0 mm	<b>C40</b>	6,0 to 9,5 mm	 Packaging available: - 10 kg - 25 kg - 1000 kg (BB)
<b>C05</b>	0,7 to 2,0 mm	<b>C25</b>	2,5 to 5,0 mm	<b>C45</b>	8,0 to 11,5 mm	
<b>C10</b>	1,4 to 2,5 mm	<b>C30</b>	3,2 to 5,6 mm	<b>C50</b>	10,0 to 15,0 mm	
<b>C15</b>	1,7 to 3,4 mm	<b>C35</b>	4,0 to 6,5 mm			

### ORGANIC PEARL SUGAR

<b>B10</b>	0,5 to 1,0 mm	 Packaging available: -25 kg
<b>B25</b>	2,5 to 5,0 mm	
<b>B40</b>	6,0 to 9,5 mm	

### CRUNCHY PEARL SUGAR

<b>N10</b>	1,25 to 2,5 mm	 Packaging available: - 25 kg
<b>N15</b>	1,0 to 3,0 mm	
<b>N20</b>	1,6 to 4,0 mm	
<b>N30</b>	3,0 to 5,6 mm	

## FEATURES & BENEFITS

### PEARL SUGAR

- **Optimum dissolving time and hardness:** the pearls don't melt completely, offering a sweet and crisp texture.
- **Perfectly white appearance:** obtained from high-quality white sugar crystals, guaranteeing impeccable aesthetics.
- **No sugar dust in bags:** our bags are free of sugar dust, ensuring clean, efficient handling.

### ORGANIC PEARL SUGAR

- To meet your need for **100% organic sourcing**.
- More **environmentally-friendly** range.

### CRUNCHY PEARL SUGAR

- **Perfectly white appearance.**
- For **applications requiring greater resistance** to humidity.

## CERTIFICATIONS




# COATED PEARL SUGAR

## RANGE

### Sizes

<b>D03</b>	0,5 to 1,0 mm	<b>D15</b>	1,7 to 3,4 mm	<b>D30</b>	3,2 to 5,6 mm
<b>D05</b>	0,7 to 2,0 mm	<b>D20</b>	2,0 to 4,0 mm	<b>D35</b>	4,0 to 6,5 mm
<b>D10</b>	1,4 to 2,5 mm	<b>D25</b>	2,5 to 5,0 mm	<b>D45</b>	8,0 to 11,5 mm

 Packaging available:  
- 10 kg  
- 25 kg

### Types

#### UNFLAVORED WHITE

Pearl protected against humidity and heat thanks to the coating.

#### WHITE AND FLAVORED

Coated pearl with natural flavors such as mint, lemon, ..

#### COLORED

Colored coated pearl. Colors available: pink, red, yellow, blue, green, orange,...

#### COLORED AND FLAVORED

Several types available: green & mint, brown & cinnamon, brown & chocolate, brown & caramel, orange & orange, yellow & lemon, pink & raspberry, red & strawberry,...

### Available coatings

Fats	Melting point	Types of coated pearl sugar
Non-hydrogenated palm (low MP)	35°C	Unflavored white
Non-hydrogenated palm (high MP)	60 °C	Unflavored white, flavored white, colored, flavored & colored
Hydrogenated palm (high MP)	60°C	Unflavored white
Hydrogenated rapeseed	65°C	Unflavored white, flavored white, colored, flavored & colored
Shea	35 and 48°C	Unflavored white
Cocoa butter	Between 35 – 40°C	Unflavored white

## FEATURES & BENEFITS

- Available in a **variety of colors and flavors**.
- Colored sugar pearls are made from **high-quality natural** flavors and colorants that meet food safety standards.
- **Thaw-stable** in several applications.
- **Bake stable** and **freeze-stable**.
- Chocolate pearl sugar offers an **alternative** with the organoleptic properties of chocolate, but at an attractive price.

## CERTIFICATIONS





# COATED PEARL SUGAR








# FONDANT POWDER





# FONDANT POWDER

## RANGE

11	Contains 11% glucose syrup	 Packaging available: - 10 kg: 11, 17, PLUS - 25 kg: 11, 11 chocolate, 17, PLUS - 1000 kg: 11, 17
11 chocolate	Contains 11% glucose syrup and fat reduced cocoa powder	
17	Contains 17% glucose syrup	
PLUS	Coated with non-hydrogenated vegetable palm fat	

## FEATURES & BENEFITS

- Great **fineness** of the sugar microcrystals (average 11  $\mu\text{m}$ ).
- Good **stability** and **consistency** of the product, even after a long storage.
- The assurance of a **fine and smooth texture** and a nice gloss of the end product.
- **Easy to use**, to incorporate and to rehydrate at any stage of your preparations.
- **Easy to store, to transport, to handle** and to dose.
- **Non-sticky** to the packaging.
- **Whiteness** of the product.

### FONDANT POWDER

- Great flexibility of use and **water activity control**.
- **High quality** raw materials.

### FONDANT POWDER PLUS

- **Easy to flavour and colour**.
- **Nice sweet taste** although it contains fats.
- **Reduced water migration** between the end product and the icing.

## CERTIFICATIONS




# DECORATING POWDER

## RANGE

### ICING SUGAR

**S00** Sugar

**SF0** Sugar and glucose


 Packaging available:  
-10 kg  
-20 kg  
-700 kg (BB)

### COATED ICING SUGAR : saccharose based

**White** with palm fat

**White** with sheabutter

**White** with cocoa butter

 Packaging available:  
- 10 kg  
- 25 kg

### DECOSNOW : dextrose based

**White** with palm fat


**White** with sal fat

**Pink** with palm fat

**Cocoa** with palm fat

**Green** with palm fat

**Orange** with palm fat

 Packaging available:  
- 10 kg  
- 25 kg

## FEATURES & BENEFITS

### ICING SUGAR

- Made with 100% **natural sugar** and **no additive**.
- **Ultra-fine** crystals (average 11µm).
- Provides an even, **smooth texture** to your preparations.
- Provides a **brilliant** and professional touch to your desserts.

- A **superior-quality** natural product.
- **Thaw-resistant**.
- Coated with **hydrogenated** or **non-hydrogenated fat**.

### DECOSNOW

### COATED ICING SUGAR

- **Ultra-fine** sucrose microcrystals (average 11µm).

- **Thaw-resistant**.
- **Stable** over time on fatty products.
- Coated with 100% **hydrogenated** or **non-hydrogenated fat**.
- **Moisture-resistant**.

## CERTIFICATIONS





# DECORATING POWDER





# BROWN SUGAR






# BROWN SUGAR

## RANGE

<b>Blond</b>	Light colour and delicate taste
<b>Gold</b>	Golden colour and caramel taste
<b>Dark</b>	Brown colour and strong taste

 Packaging available:  
-1 kg (Type BR)  
-10 kg  
-25 kg

## FEATURES & BENEFITS

- **Soft** texture.
- Uniform colour and **controlled moisture** content.
- **Authentic taste** for over 100 years.
- **Technology** that guarantees a product of quality.
- Gives your end product a **nice colour**.
- Customize your recipes thanks to its **unique taste**.
- Gives **softness** to your products and **improves the shelf-life**.
- Gives a **refined touch** to all your preparations.
- Available in a **wide range** of tastes, particles size and colours.

## CERTIFICATIONS




# COATED CRYSTAL SUGAR

## RANGE

### Sizes

Extrafine	0,15 to 0,6 mm
Fine	0,212 to 0,85 mm
Medium	0,5 to 1,0 mm

 Packaging available:  
- 10 kg  
- 25 kg

### Types

WHITE

Crystal coated with fat for protection against moisture and heat.

CUSTOMISED COATED CRYSTAL SUGAR

Colored or/and flavored coated crystal available upon request.

### Available coatings

Fats	Melting point
Non-hydrogenated palm (high MP)	60°C
Hydrogenated rapeseed	65°C
Shea	35°C and 48°C
Cocoa butter	Between 35 – 40°C

## FEATURES & BENEFITS

- **Thaw-stable** in several applications.
- Stable in the time.
- A **cocoa** version is also available.
- To be sprinkled on **wet & fat** products.

## CERTIFICATIONS





# COATED CRYSTAL SUGAR



# COUPLET TRADING

## Products ranges

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# CRUMBLE


## RANGE

**Speculoos** 2,0 to 8,0 mm

**Cocoa** 2,0 to 8,0 mm

**Cookie** 2,0 to 8,0 mm

**Dark cocoa** 2,0 to 8,0 mm

 Packaging available:  
- 10 kg


## FEATURES & BENEFITS

- They give your pastries an **artisanal character** and an **incomparable taste** to your applications.
- **Easy to use**, just add them to your sweet creations.
- You can use them to bake your **own tart shells**.
- Available in a **wide assortment**.

# INVERT SUGAR

## RANGE

**Invert sugar**

 Packaging available:  
- 1 kg  
- 7 kg  
- 16 kg  
- 35 kg

## FEATURES & BENEFITS

- It **preserves moisture**, making pastries and waffles softer and biscuits more tender.
- Its **sweetening power is higher** than that of conventional sugar, so you can use less for the same sweet taste.
- Applications prepared with invert sugar stay **fresher for longer**, thanks to the non-recrystallisation of the sugar.




# LIEGE WAFFLE MIX

## RANGE

Liege waffle mix

Organic & vegan Liege waffle mix

Gluten-free Liege waffle mix

 Packaging available:  
- 25 kg: all types  
- 12.5 kg: gluten-free  
- 2 kg: Liege waffle mix

## FEATURES & BENEFITS

- **Evenness of the product:** Liege waffle mixes ensure a high-quality end product.
- **Convenient preparation:** this product simplifies the manufacturing process of your Liege waffles.
- **Fast implementation:** the number of steps for the preparation of the dough is reduced. In fact, add the few necessary ingredients and get delicious and tasty Liege waffles.

# SPECIALTIES


## RANGE

Pearl sugar with hazelnut paste      1,4 to 2,5 mm  
2,0 to 4,0 mm

Pearl sugar with pistachio paste      1,4 to 2,5 mm  
2,0 to 4,0 mm

Pearl sugar with coffee paste      1,4 to 2,5 mm  
2,0 to 4,0 mm

Pistachio bresilienne  
Coco's bresilienne

 Packaging available:  
- 20 kg

## FEATURES & BENEFITS


- Sugar pearls with hazelnut, pistachio or coffee paste offer an explosion of **flavors** that will enhance any pastry or dessert.
- They are **baking-stable** and will retain their crunchy texture.
- 100% **Belgian** quality products.



# SPECULOOS SPREAD

## RANGE

Speculoos spread

 Packaging available:  
- 1kg, 3 kg, 5 kg

## FEATURES & BENEFITS

- **Multiple uses.**
- Brings the unique, **authentic taste of Belgium** to your creations.
- **Easy to use**, it requires no complex preparation.
- **Keeps well** and is **easy to store**.
- **Smooth and homogenous** texture.

# BRILLIANT SUGAR DECOR

## RANGE

Brilliant sugar decor

1,6 to 3,0 mm  Packaging available:  
- 25 kg

## FEATURES & BENEFITS

- It embellishes a variety of desserts, making them more **attractive** and festive: cakes, cupcakes, cookies, ...
- **Easy to sprinkle**, it adheres well to moist products.
- **Moisture-resistant** on several applications.



# COUPLET SUGARS

More than  
**175 years** of  
experience, techno-  
logical know-how and  
passion

A new **STATE-  
OF-THE-ART**  
factory

A family company  
**6th**  
generation

Presence in more than  
**46 countries**  
in Europe, America and  
Asia

A **100%**  
Belgian company  


  
COUPLET SUGARS

+32 69 34 36 50 | [commercial@coupletsugars.com](mailto:commercial@coupletsugars.com)  
[coupletsugars.com](https://coupletsugars.com)