

PEARLED SUGAR

An essential ingredient in cookies, bakery and pastry making



Characteristics and advantages

- Perfect whiteness resulting from the use of premium quality crystallized sugar.
- Optimized dissolving and hardening time: the pearls do not melt completely and give crispness and a delicious texture to waffles, brioches and crackers.
- High resistance to humidity.

Applications and granulometries

- Most often, the small granulometries C05, C15 and C25, are used in decoration of **pastries, pies, cookies, cabbages and gingerbread**. They are also used as an inclusion in chocolate.
- Generally, the larger C40 and C45 beads are incorporated into the dough for bakery applications, **brioches, crackers and waffles**.

Available sizes

6/2,5kg – 10kg and 1000kg

Do not hesitate to contact us for any further information.