

COATED AND FLAVORED PEARL SUGAR

For your frozen products or for the decoration of wet pastries



Advantages and specifications of coated and flavored pearl sugar

- 100% naturally derived flavors and colors
- Coated with vegetable fat without trans fatty acids
- High resistance to humidity
- Stable to baking
- Stable to freezing and thawing
- Does not contain allergens or GMOs
- Gluten-free

Applications of coated and flavored pearl sugar

- Enhance the taste and crispness in inclusion or on the surface
- Surface decoration for your donuts, cookies, brioches, brownies, croissants, cupcakes, frozen desserts, cakes, waffles, muffins, chocolate breads, pralines, pies, verrines and yogurt.
- It can be used as an inclusion in chocolates, muffins, pastries, waffles and frozen desserts

Granulations and flavors available from coated and flavored pearl sugar

- Caramel, chocolate, coffee and other flavors available
- E10 = 1.4 to 2.5 mm E20 = 2.0 to 4.0 mm E35 = 4.0 to 6.0 mm

Available sizes

- 10kg and 25kg



Do not hesitate to contact us for any further information.