



# Pearl Sugar

by couplet



**Name:** Pearl sugar, nib sugar, nibbed sugar, hail sugar

**Description:** White sugar pearls

**Composition:** 100 % sucrose

**Customs code:** 17019910

# Range

Size	Type
0.7 to 2.0 mm	C05
1.4 to 2.5 mm	C10
1.7 to 3.2 mm	C15
2.0 to 4.0 mm	C20
2.5 to 5.0 mm	C25
3.2 to 5.6 mm	C30
4.0 to 6.0 mm	C35

Size	Type
6.0 to 9.5 mm	C40
8.0 to 11.5 mm	C45
10.0 to 15.0 mm	C50
4.0 to 25.0 mm	C90

## Applications

- The small pearls from C05 to C35 are mostly used as **decoration** purposes. Typical decoration applications are viennoiseries, pies, biscuits, pastry buns, spiced breads.
- The biggest pearls from C40 to C50 are generally **blended with the dough** in various bakery applications (sugar breads, buns) and in **waffles**.

## Features & Benefits

- **Optimal dissolving time and hardness:** the pearls do not melt entirely and hence bring a sweet and delicious crispy texture to the waffles, brioches, buns and sugar breads.
- **A perfectly white aspect** obtained from high quality white sugar crystals.
- **Absence of sugar dust** in the bags.
- Available in a **large range** of pearl sizes.

## Packaging

- Paper bags **25 kg** ..... on 1000 kg net pallet
- Paper bags **10 kg** ..... on 900 kg net pallet
- **Big bags** ..... on 1000 kg net pallet



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