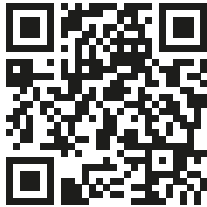


TECHNICAL SUGARS




SUGAR	ANTI-GEL POWER PAC	SWEETENING POWER POD
Sucrose	100%	100%
Icing Sugar	100%	96%
Dextrose	171%	74%
Fructose	188%	144%
Glucose Powder	78%	34%
Isomalt sugar	99%	50%
Liquid Glucose	108%	45%
Maltitol	99%	80%
Mannitol	188%	60%
Oligofrut	45%	50%
Sorbitol	100%	60%
Trehalose	100%	45%
Trimoline® sugar	190%	125%
Xylitol	224%	100%



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Version 2

# SOC CHEF

## TECHNICAL AND SPECIALITY SUGARS



*Every sugar has its properties and is better suited to one application or another.*

*Using the right sugar can reduce the amount of sugar you need and add value to your creations in flavour, colour and texture. This is the mission of SOC CHEF.*

TECHNICAL SUGARS

Product range	Properties	Applications
ICING SUGAR	Ground white sugar mixed with natural anti-caking agent. White and sweet.	For use in confectionery and bakery goods.
DAMP-PROOF SUGAR POWDER	Extra white powder. Highly resistant to damp and freezing.	Insoluble. Vanilla aroma. For making and decorating pastry products.
ISOMALT SUGAR	Sweetener with a lower caloric content than crystalline sugar. Melts at 173 °C.	Perfect for sweet recipes. Has properties similar to sugar. Excellent for creating artistic sugar pieaces.
TRIMOLINE® INVERTED SUGAR	A UNIQUE inverted sugar with a creamy texture. Can be completely crystallised.	Preserves the moisture and freshness of cooked goods while preventing recrystallisation. Binds with aromas well and improves the texture of doughs.
DEXTROSE	Sweet, white, fine dextrose powder.	Can replace 10-25% of granulated sugar in recipes.
FONDANT	Soft texture.	White sugar base. Perfect for decorating pastries and confections. Flavourings and colourings can be added. The amount of water can be adjusted to achieve the desired texture.
FRUCTOSE	A nutritive sweetener. Contains no artificial sweeteners.	Ideal for sweetening foods and beverages naturally and healthily.
ATOMISED GLUCOSE	Improves product stability. Advantages: very firm, improves extrusion, long shelf life, better mouthfeel while melting.	Glucose in white powder. Can be used in ice creams and ice-cream mixes to replace a part of the sugar.
SWEET INULIN	Suitable for use as a sugar substitute. Provides sweetness but not texture. Made from chicory root.	Can be mixed with hand blender when cold or hot. Works best in mixed doughs like sponge cake, brownies, etc. Also suited for use in dairy desserts and biscuits.
LIQUID GLUCOSE	Sugary syrup ideal for pastry, confectionery and ice cream.	It retards sugar crystallization, and assures better preservation and texture of products.
MALTITOL	White powder with high sweetening power. Mild, fresh aroma. Lower caloric content than sugar.	Perfect for ice cream, biscuits, chocolate, pastries and fruit skewers. Can be flavoured and coloured.
MANNITOL	Made from fructose and other sugars. Low hygroscopicity, does not absorb moisture. Low sweetening power: 60% as sweet as sucrose.	Soluble when cold, but best dissolved hot. Also used to crystallise all kinds of products.
OLIGOFRUT	Oligofrut is a powdered oligofructose produced from chicory roots. Low sweetening power: 50% as sweet as sucrose.	It is a highly soluble fiber. Due to its high sweetness, it is perfectly suitable for total or partial replacement of sugar.
SORBITOL	Sorbitol is a sugar alcohol made from corn. It's a sweetener with anti-crystallising and stabilising properties.	Soluble when cold, but best dissolved hot. Also used to crystallise all kinds of products.
STEVIA POWDER	Natural sweetener.	For use in confectionery and bakery goods.
TREHALOSE	A carbohydrate (disaccharide) made from tapioca starch. Bulking agent. Resistant to freezing (prevents crystal formation). Known for its high capacity for water absorption and reduction of absorption. Acts as a protective moisture barrier. Very low hygroscopicity. Mild sweetness and high persistence of sweetness.	High acid and heat stability. Provides stability to products thanks to high glass transition temperature (117 °C).

XYLITOL POWDER	Sweetener with sweetening power equal to white sugar, but with fewer calories.	Suitable for all hot and cold beverages, confectionery and cooking.
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SPECIALTY SUGARS

Product range	Properties · Source	Applications
SUGAR WITH VANILLA POD EXTRACT MADAGASCAR BOURBON	Sugar with vanilla extract made from Madagascar vanilla beans.	Widely used in confectionery, to make biscuits, and in whipped cream.
COCONUT SUGAR	100% coconut sugar.	Used as a sweetener.
MUSCOVADO SUGAR	Moist sugar with intense flavour. Dark brown.	
PANELA	Unrefined whole cane sugar. Made by evaporation and concentration of sugar cane juice.	Used as a sweetener. A natural product with high energetic value. Panela is powdered for ease of use and solubility.

SUGARS WITH AN EFFERVESCENT EFFECT

Product range	Properties	Applications
PETA SPARK	Granulated pieces of caramel that pop and fizz in your mouth.	A must for achieving this original and exciting effervescent effect.
CHOCOLATE PETA SPARK	Choco Peta Sparks also pop and fizz, but are coated in chocolate.	

SUGAR PEARLS

Product range	Size	Properties	Applications
LARGE SUGAR GRAIN SIZE	4-4.5 mm	Number one quality refined sugar. Sieved to guarantee size specifications. Intense white. Breaks easily in the mouth.	Ideal for panettone, king cake, brioche, waffles, etc.
MEDIUM SUGAR GRAIN SIZE	2-2.5 mm		

FLAVOURED SUGARS

Product range	Properties	Applications
MINT SUGAR	Gives your recipes original colour and flavour.	Ideal final touch for your cocktail glasses. Perfect for decorating all kinds of cakes, crepes and waffles. Can be added to custards and doughs.
ROSE SUGAR		
VIOLET SUGAR		
CRYSTALLISED VIOLET PETALS	Fresh organic violet flowers. Dried and coated with sugar.	Perfect for decorating desserts with whipped cream, ice-creams, chocolates, etc. or to accompany a glass of champagne.