



SUGAR



SYRUPS



FONDANTS



# Our Roots...

Südzucker AG is one of the **world's** leading companies in the food industry specialising in **sugar, sugar specialty products, CropEnergies** and fruit.



# Who we are What we do...

## WE PLANT, PRODUCE AND SELL WITH PASSION

Südzucker UK is a wholly owned subsidiary of Südzucker AG, one of the leading companies in the food industry and a world market leader in the traditional sugar business.

We work in harmony with our customers, suppliers, shareholders and employees on responsibly shaping the future, based on a vision of sustainable growth.

As a member of a global network of specialist sugar companies, we draw upon the many years of our experience gained across the world to enable us to respond quickly and accommodate rapidly changing market trends and customer needs.





# Sweet, Sweet, Sugar...



## SUGAR

Under guidance from Südzucker AG we supply sugar principally through our group manufacturing divisions in France, Belgium & Germany. We manage the sales, logistics and customer service elements of bulk and bagged sugar for the UK and Ireland from our sales office in Livingston, Scotland.

Our sugars are manufactured to the highest quality standards in accordance with EU regulations. Providing predominately No.2 grade EU sugar, our range extends to Granulated, Caster, Calibrated, Icing and Pearl Sugars.

From 25kg kraft bags, 1000kg bags to bulk containers of 26 tonnes +/- we can supply the quantities you need to meet your specific business requirements.

### Granulated Sugar

- High quality white sugar
- No 2. grade EC standard compliant
- Colour 6 Icumsa units (max)
- Particle size 0.3-1.0 mA

### Caster Sugar

- High quality fine particle white sugar
- No.2 grade EU standard compliant
- Manufactured in accordance with European Pharmacopeia 'Sucrose' Standards
- Colour 6 Icumsa units (max)
- Particle size 0.3-0.6 mA

### Calibrated Sugar

- No.2 grade EU standard compliant
- Colour 6 Icumsa units (max)
- Customised crystal mixes / bespoke blends

### Icing Sugar

- Sieved or milled high quality white sugar
- EU compliant
- Small & consistent particle size
- Anti-caking agent derived from potato starch
- Colour 6 Icumsa units (max)
- Particle size 0.08-0.125 mA

### Pearl Sugar

- High quality white sugar
- EU compliant
- Colour 6 Icumsa units (max)
- Particle size **P1**: 1.6-2.5 mm, **P1/2**: 1.6-4.0 mm, **P2**: 2.5-4 mm, **P3**: 4-5.6 mm, **P4**: 5.6-8.0 mm, **P4/5**: 8-10 mm, **P5**: 10-16 mm
- Bake stable, ideal for waffles

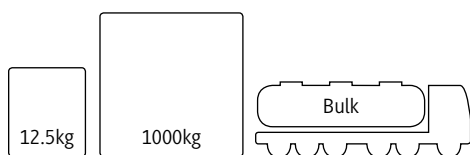
## RETAIL SUGAR

Südzucker also have an extensive range of products for the retail market which we are happy to discuss on request.

1kg

Range of pack sizes available





Range of pack sizes available

## LIQUID SUGAR

Normally delivered by tanker at 67% sugar solids, this is a simple blend of sugar and water which can be manufactured to meet your specific needs.

Südzucker UK's liquid sugar offers our customers energy savings in their production processes, improved efficiencies in production and manufacturing as well as a safe and flexible solution.

We like to make sure that we meet your needs so if your requirements are specific, then let us know – we're here to help.

## INVERTS

Our diverse range of products combined with first class market knowledge make us the natural choice for your inverts.

Bloomoist is a natural and versatile invert sugar with wide applications in fermentation, flour and sugar confectionery. It allows controlled fermentation and produces better crust characteristics, with softer eating, extended shelf life and improved flavour as further benefits.

Bloomoist is ideal for use in a wide range of cake preparations, particularly where extended keeping qualities are required.

### Bloomoist & Invert Syrups

- Improves crust colour
- Increases shelf life
- Controls fermentation
- Depresses ice-cream freeze point
- Improves fondant crème crystal structure
- Bespoke sugar & glucose blends available
- Bulk tankers, 1300-1000kg IBC's, 12.5kg cartons & pails





Range of pack sizes available

# We're quite fond of innovation...

## FONDANT SPECIALTIES

From craft bakeries to industrial operations, our bespoke icing and fondant solutions will fit the bill. Our fondants and icings will fill, freeze, roll, enrobe, blend and decorate your products to perfection.

Our standard fondants are available in both Traditional Block form and Powdered LG and are manufactured to provide highly specialised product performance. Our micro-fine sugar crystals simply melt in the mouth.

### Südzucker UK Fondant

- Easy to use, heat with water addition to approx 45°C
- High & Low glucose varieties
- 12.5kg cartons & 15kg returnable plastic trays available

### Ready to use Fondant (RTU)

- Easy to use, heat to approx 45°C straight from the pail
- Bespoke formulation available
- 12.5kg pails & 1000kg IBC's (subject to formulation) available

### Freeze Thaw Stable Fondant

- Easy to use, heat with water addition to approx 45°C
- Formulated for frozen or chilled application
- 12.5kg pails & cartons available
- Available in standard block & RTU formats





#### Powdered Fondant

- Easy to use
- Speeds filling of fondant kettles
- Less manual handling, no block cutting
- Extra fine icing particle size less than 20 microns ( $\mu\text{m}$ )
- Bespoke formulation available
- 20kg & 1000kg bags available

#### CW(v) Icing (Close Wrap Icing)

- Suitable for fermented goods
- Contact wrapable
- Bespoke solutions available
- Quick setting
- Soft texture
- 10kg cartons available

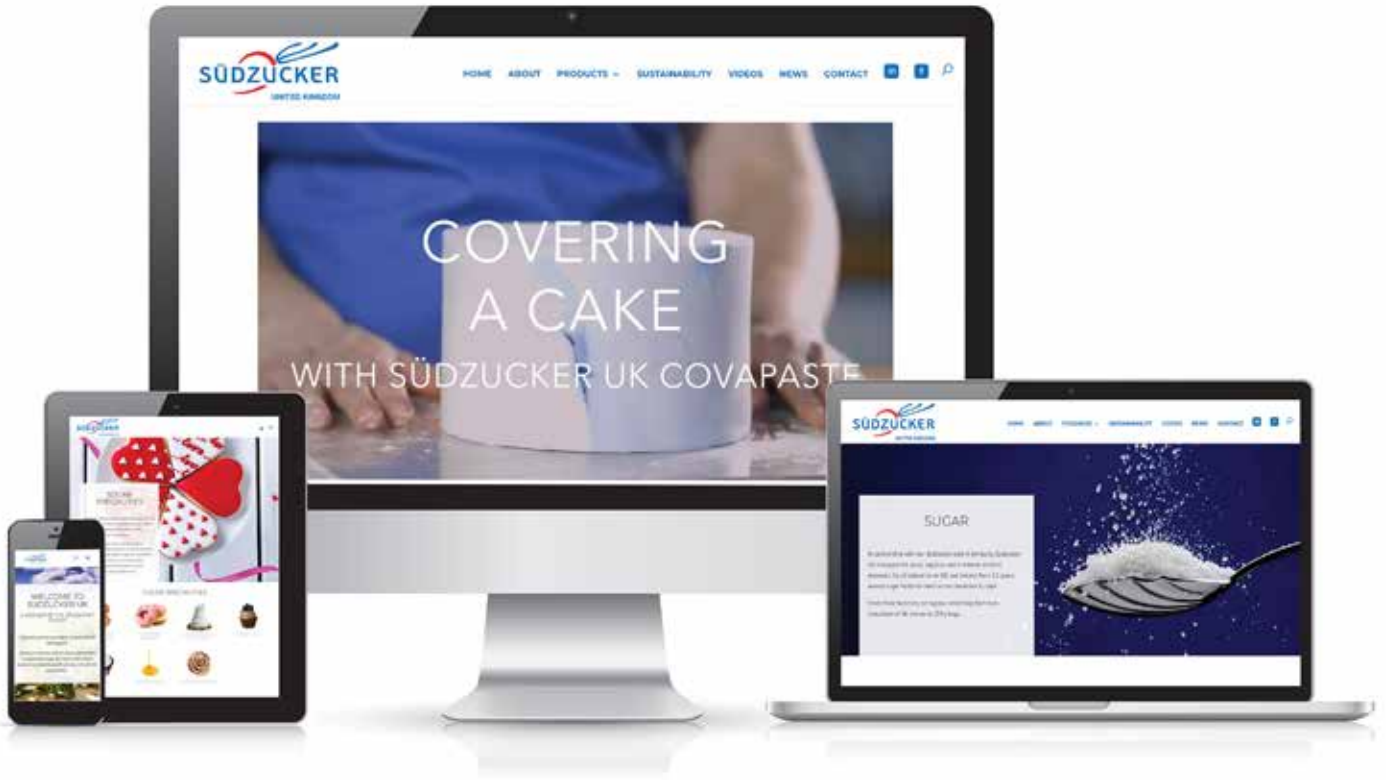
#### Covapaste (Roll Out Icing)

- Use for covering, embossing, crimping & moulding
- Available in white & ivory
- Colour as required
- Mechanical sheet compatible
- Vanilla flavour & smooth texture
- 5kg & 10kg cartons available

#### Fudge Icing

- Diverse range of flavours
- Use to enrobe, aerate, comb, fill or top
- Freeze & chill stable
- 12.5kg pails available





## NEW LOOK NEW TUTORIALS

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