

Our sugars range





Tereos offers a wide range of granulated sugars from beet or sugar cane, but also liquid sugars & specialities.



Granulated sugar



TRADITION / WHITENESS / DECORATIVE

The granulated sugars range is composed of a wide variety of grain sizes to meet the most varied preparations.

N°1 granulated sugars are recommended for applications requiring specific whiteness or clarity whereas N°2 granulated sugars are for standard applications.

CONFECTIONERY
PASTRY
BEVERAGES
ICE CREAM & SORBETS

Product name	Grain size (MA)
GRANULATED SUGAR N°1 600	500 to 700 µm
GRANULATED SUGAR N°1 700	500 to 800 µm
GRANULATED SUGAR N°1 800	700 to 1000 µm
GRANULATED SUGAR N°1 1350	1100 to 1600 µm
GRANULATED SUGAR N°2 600	500 to 700 µm
GRANULATED SUGAR N°2 700	500 to 800 µm
GRANULATED SUGAR N°2 800	700 to 1000 µm

High filterability granulated sugar



PURITY / PROCESSABILITY & COLORATION IN SOLUTION

High filterability granulated sugars meet the strictest requirements of the beverage industry, both in terms of processability and preservation of the organoleptic characteristics of finished products, including in an alcoholic environment.

SOFT DRINKS
SYRUPS
ALCOHOLIC
BEVERAGES

These sugars play a crucial role in various beverages, providing sweetness, acting as preservatives, modifying texture, serving as fermentation substrates and contributing to flavor, color, and bulk.



Product name	Grain size (MA)
GRANULATED SUGAR N°1 600 HF	500 to 700 µm
GRANULATED SUGAR N°1 600 HFHTHA	500 to 800 µm
GRANULATED SUGAR N°2 600 HF	500 to 800 µm



Caster sugar



FINENESS / FLUIDITY

Caster sugars are produced by fine sieving granulated sugars and are suitable for blending and sprinkling. These sugars are ideal for pastries.

BAKERY & PASTRY
BISCUITS
POWDERED MIXES

Product name	Grain size (MA)
CASTER SUGAR N°1 400	300 to 500 µm
CASTER SUGAR N°2 400	300 to 500 µm
EXTRAFINE CASTER SUGAR 250	200 to 300 µm



Pearl sugar



DECORATIVE / CRUNCHY / TEXTURISING

Pearl sugars withstand baking, offering decorative and aesthetic effects as well as sensory benefits such as in *chouquettes*, gingerbread or waffles.

Product name	Grain size (MA)
PERLOSUC 2	7000 to 11000 µm
PERLOSUC 4	4000 to 5000 µm
PERLOSUC 6	3000 to 4000 µm
PERLOSUC 10	2000 to 3000 µm

BAKERY
PASTRY
BISCUITS

Icing sugar



DECORATIVE / DUSTING / ANTI-CAKING AGENT

Icing sugars, also called “powdered sugars” or “confectioners’ sugars”, give instant dissolving properties and enhance the decoration of the desserts.

It is traditionally used for sprinkling, icing and for the manufacture of delicate mixtures such as macarons.

Product name	Grain size (MA)
ICING SUGAR	70 to 110 µm
ICING SUGAR WITH STARCH	70 to 110 µm



BAKERY
PASTRY
BISCUITS



PASTRY
ICE CREAMS & SORBETS
NECTARS
SYRUPS

Inverted sugar

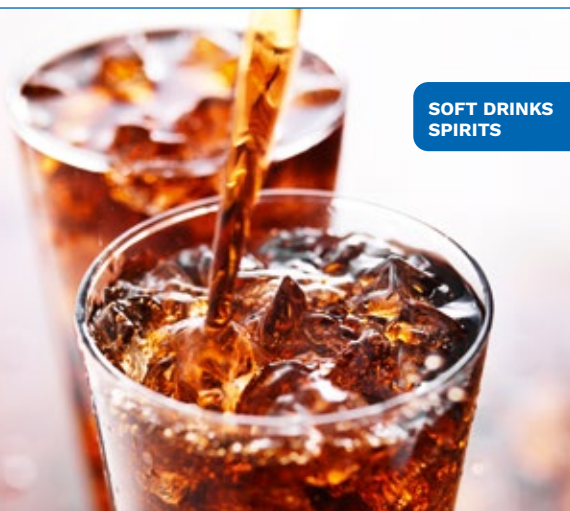


SOFTNESS / HYGROSCOPICITY / ANTI-CRISTALLIZING

Inverted sugars are mixtures of glucose, fructose and sucrose, obtained by sucrose hydrolysis.

Inverted sugar syrups are especially prized for their mouthfeel and softness effects, the preservation of finished products and stability characteristics which make them unique processing ingredients.

Product name	DM
INVERTED SUGAR SYRUP 95	71%
INVERTED SUGAR SYRUP 95	66%
INVERTED SUGAR SYRUP 66	73%



SOFT DRINKS
SPIRITS

Liquid sugar

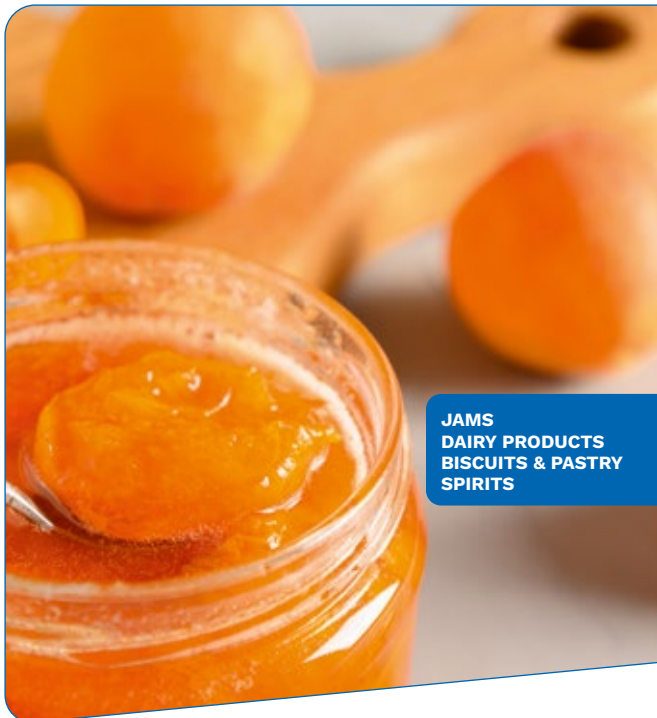


READY TO USE / PURITY / CLARITY

Liquid sugars are obtained by hot dissolving granulated sugar in demineralized water, plus filtration and decolorization to obtain a perfectly pure, clear syrup.

High-purity liquid sugars are particularly suited to users looking for very strict criteria for coloring in solution and ash content.

Product name	DM
HIGH PURITY LIQUID SUGAR	SLHP 67%
LIQUID SUGAR	SL 67%
PURE CANE LIQUID SUGAR	SL 67%



JAMS
DAIRY PRODUCTS
BISCUITS & PASTRY
SPIRITS

Pure cane sugar



NATURALNESS / AROMATIC / TEXTURISING

Pure cane sugars are particularly appreciated for their naturalness and distinctive flavour, which brings added value to food and beverages.

The golden colours and delicate flavours of pure cane specialities bring a subtle and exquisite touch to all the products.

Product name	Grain size (MA)
PURE CANE GRANULATED SUGAR N2 600	550 to 700 µm
100% PURE CANE BROWN SUGAR	350 to 750 µm
BLONVILLIERS PURE CANE LIGHT BROWN SUGAR	450 to 700 µm

Soft speciality sugar



AROMATIC / TEXTURISING / COLOUR

Specialty sugars are colored and aromatic with a soft texture. Either light or dark brown, they have caramel aromas of varying intensity.

Product name

LIGHT SOFT SPECIALITY SUGAR

DARK SOFT SPECIALITY SUGAR



BISCUITS
PASTRY



Tereos
Day by day,
cultivating the future.

contact@tereos.com

tereos.com