



Blendit

Create your consistent blend with accurate sugar



Calibrated dry and liquid sugars
for drinks and mix applications



FOOD & BEVERAGE

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Applications

Our calibrated sugars are used in many blendings

- Cold and hot powdered instant drinks
- Energy drinks
- Bakery mix
- Savoury blends
- Dairy powders (*infant nutrition, ice cream...*)

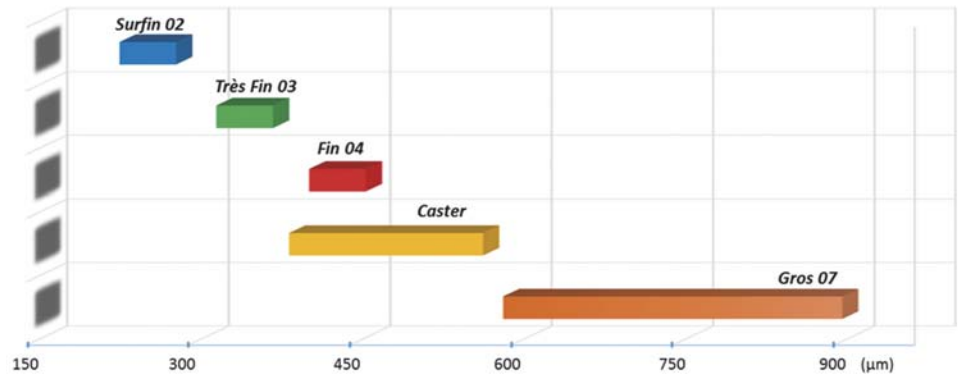


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Key Facts

- Homogeneous blends
- Adapted density
- Quick dissolution suiting your needs
- Wide range of calibrated grain size

Cristalco's product range - Grain size



Calibrated Sugars

Product	CASTER	GROS 07	FIN 04	TRES FIN 03	SURFIN 02
Benefits	<ul style="list-style-type: none"> • Medium spread size distribution 	<ul style="list-style-type: none"> • Large grain size • Dust free 	<ul style="list-style-type: none"> • Fine to extra fine particle size • High control spread size distribution • Quick dissolution 		
Applications	Bakery mix, intermediate blends (<i>pectine, aroma</i>)...	Grinding for premix, bakery products...	Infant nutrition, instant drinks, dairy products, ...		

Our sugars are Kosher, Halal, Vegan, OGM Free, Allergen free and Ionisation free.



Applications

Our icing sugars are used in many blendings

- Pastry and bakery mixes
- Fondant powder
- Intermediate powders (*topping...*)
- Macaroons

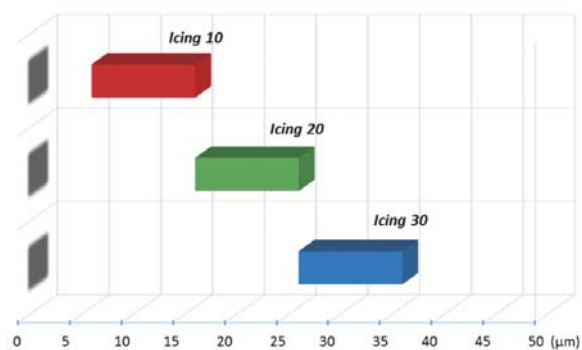
Key Facts

- **Tightly controlled sized** distribution for fine blends
- **Ready to use** without grinding process
- **Density** follows granulation with the addition of free flowing agent
- **Free flowing agent: nanoparticle free** (*potato starch*)
- **With or without free flowing agent**



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Cristalco's product range - Grain size



Icing Sugars

Product	GLACE 30 <i>Potato starch</i>	GLACE 20 <i>Potato starch</i>	GLACE PUR 20	GLACE PUR 10
Density <i>indicative</i>	520	500	480	390
Benefits	<ul style="list-style-type: none"> • Ready to use • Consistent stability with free flowing agent 		<ul style="list-style-type: none"> • Starch free • Clean label • Finest icing sugar 	

Our sugars are Kosher, Halal, Vegan, OGM Free, Allergen free and Ionisation free.



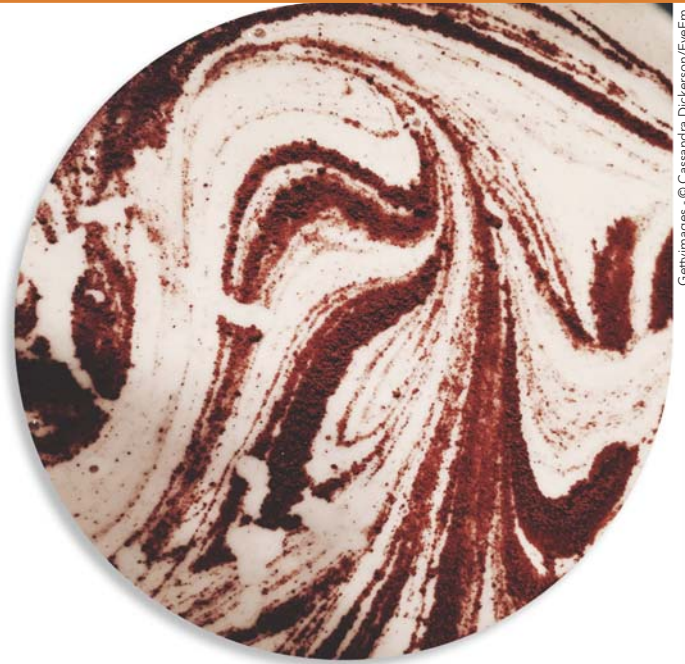
Applications

Our liquid sugars are used for a wide range of blendings

- Flavour extract carrier
- Mix for granita
- Mix for milky products (*ice cream, gelato...*)
- Cocktail mix and smoothie
- Intermediate liquid blends

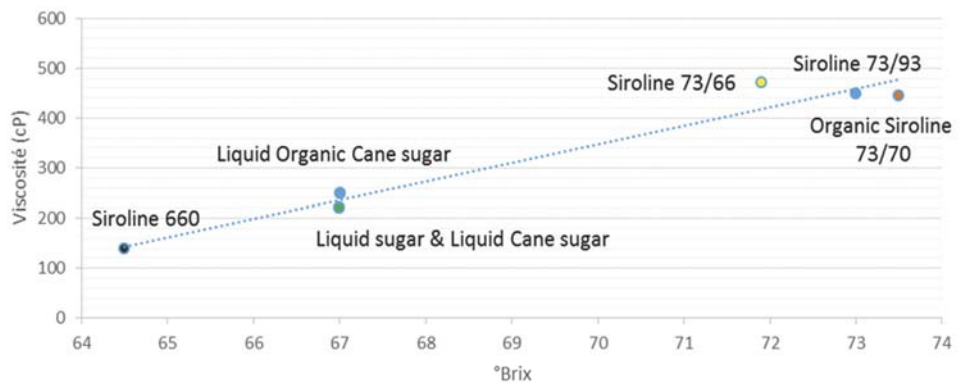
Key Facts

- **Consistent °Brix** for homogeneous blends
- **Adapted viscosity**
- **Ready to use**
- **Specific inverted rates**



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Liquid sugars viscosity (at 20 °C)



Liquid Sugars

Product	CANE OR BEET SUGAR	ORGANIC CANE SUGAR	ORG. BROWN CANE SUGAR
Benefits	Ready to use and time saving (<i>dissolution</i>)		
	<ul style="list-style-type: none"> • 100% Cane or Beet origin • Purified water (<i>beet sugar</i>) • High quality and colourless 	100% Organic Cane origin	<ul style="list-style-type: none"> • 100% Organic Cane origin • Light brown colour

Inverted Liquid Sugars

Product	SIROLINE 660	SIROLINE 73/66	SIROLINE 73/93	ORGANIC SIROLINE 73/70
Benefits	Micro bacterial stability, ready to use and time saving (<i>dissolution</i>)			
	66% dry matter	73% dry matter, higher sweetness, Maillard reaction		
	<ul style="list-style-type: none"> • Totally inverted • Anti-crystallization • Lower freezing point 	Partially inverted 66%	Partially inverted 93%	<ul style="list-style-type: none"> • Organic • Partially inverted 70%

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