



SAUCES



1. Products and advantages, what we have to offer

PRODUCT	DESCRIPTION	ADVANTAGES
Crystalline sugar Fine, Medium	white crystal sugar corresponding to EU2 quality	<ul style="list-style-type: none"> ▪ sweetness ▪ improvement mouthfeel ▪ reference/standard
RAFTISWEET® S 30/71 and RAFTISWEET® S 302/73	combination of sugar, glucose-fructose syrup	<ul style="list-style-type: none"> ▪ designed to your most fitted sweetening solution (engineered sweetness), ▪ ease of use, ▪ no blending cost, ▪ optimized sweetness, ▪ optimized storage ▪ lower Aw-value ▪ reduced cost
RAFTISWEET® I 33/73	sugar is split into fructose and dextrose, a range of products available with different inversion rates, dry solid contents and color specification	<ul style="list-style-type: none"> ▪ higher dry solid content possible (microbiological stability improved), ▪ reducing sugars present (lower Aw-value), ▪ less sensitive to crystallization, ▪ optimized sugar mix (higher sweetness) ▪ stable sugar composition during shelf life
RAFTISWEET® F 42/71	iso glucose syrup	<ul style="list-style-type: none"> ▪ high sweetness, ▪ lower cost, ▪ reducing sugar (lower Aw-value)
RAFTISWEET® G 622/82	glucose syrup	<ul style="list-style-type: none"> ▪ less sweetness ▪ mouthfeel ▪ high viscosity/ thickening
RAFTISWEET® T122/84 or RAFTISWEET® T 123/80	molasses	<ul style="list-style-type: none"> ▪ high colour ▪ intense typical taste
COLORLEB DAN 14000 (E150a)	plain caramel or E150a	<ul style="list-style-type: none"> ▪ liquid ▪ water soluble ▪ 10000-13000 EBC ▪ dosage in weak concentrations
COLORLEB SUCRAMEL 41 (E150c)	E150c or ammonia caramel	<ul style="list-style-type: none"> ▪ liquid ▪ water soluble ▪ 40000-42000 EBC ▪ dosage in weak concentrations





2. Type

GROUPS	DESCRIPTION
Table sauces	ketchup, brown sauce, barbecue sauce, flavored sauces
Cooking sauces	prepared dried and wet cooking sauces
Dressings	mayonnaise, salad cream, liquid dressings
Others	mustard, vinegar and other condiment sauces

- **Consideration in the selection of a bulk sweetener:**
Price, Sweetness, Ease of handling, Mouthfeel, AW-value, Taste, Colour

3. Products and packaging

PRODUCT	PACKAGING
Crystalline sugar fine, medium	bulk (5-25 mT), big bags (1000 kg), 25 kg bags
RAFTISWEET® I 33/73	bulk (5-25 mT), IBC containers 1300 kg, jerry cans 25 kg (900 kg per pallet)
RAFTISWEET® S 30/71 and S 302/73	bulk (5-25 mT), IBC containers 1300 kg, jerry cans 25 kg (900 kg per pallet)
RAFTISWEET® F 42/71	bulk (5-25 mT)
RAFTISWEET® G 622/82	bulk (5-25 mT), IBC containers 1300 kg, pails 25 kg (500 kg per pallet)
RAFTISWEET® T122/84 or RAFTISWEET® T 123/80	IBC containers 1300 kg, pails 25 kg (500 kg per pallet)
COLORLEB DAN 14000 (E150a)	IBC containers 1200kg, jerry cans 25kg (975kg per pallet)
COLORLEB SUCRAMEL 41 (E150c)	IBC containers 1200kg, jerry cans 25kg (975kg per pallet)

4. Technical and commercial services

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