



Pure value for coffee

Our unique natural caramelised sugar powders are applicable in a broad range of coffee applications varying from instant coffee (pure coffee or mixes like 3 in 1) to roast and ground, that is used in coffee houses or for vending. Also ready to drink coffees (hot or cold) and cereal (chicory) drinks will benefit from a caramelised sugar addition.

Unique propositions for the coffee industry

Due to our unique process we are able to produce E-number free powders consisting of 100% caramelised sugar. These powders have high colour strength resulting in low dosage and relatively low hygroscopicity.

- Enhance the roasted coffee flavour by adding bitterness (with our TCS range).
- Enrich your aroma and give a balanced profile (with our NCS range).
- Add body.
- Enhance the warm reddish brown colour.
- Upgrade a lower quality bean.
- Cost savings by replacing a part of the coffee with a smaller amount of caramelised sugar.

• NCS for full flavour and balanced taste

When bitterness and acidity are dominant, our Natural Caramelised Sugar (named NCS) will round the coffee. It will balance the taste, resulting in a broader flavour profile and more body.

Aroma's: nutty, malty, honey, chocolate, liquorice

• TCS for intense character and enriched taste

To strengthen its character, our Traditional Caramelised Sugar (named TCS) is often added to mildly tasting coffee. It will enrich and intensify your coffee.

Aroma's: burnt, roasted, smoky, bitter, chocolate



Your specialist in coffee applications

In 1867 Henri Buisman, grocer and coffee roaster, started with the production of caramelised sugar to enhance the taste of coffee. His authentic production process is the secret behind the full colour and rich flavour experience that come with our caramelised sugars. Ever since many local as well as internationally operating coffee roasters, coffee blenders and instant coffee producers have found their way to our factory for tailor made solutions. Quality, consistency and trust are key values within Buisman Ingredients, confirmed by our Royal Recognition since 1951 and our food safety certifications.



Your partner in value-adding solutions

The caramels and caramelised sugars of Buisman Ingredients add pure value to a wide range of applications. Other fields of expertise, where our concepts bring added value are:

- Pure Value for Bread
- Pure Value for Bakery
- Pure Value for Cocoa
- Pure Value for Meat

Visit our website for the latest developments:

www.buismaningredients.com