



royal**Buisman**



Unique Natural Caramels

Authentic craftsmanship tailored
to modern applications



At Buisman Ingredients, you will find the specialists in natural caramelised sugars and caramel colours. For over 145 years, our products have made the difference in terms of the taste and visual appeal of many food and beverage products consumed worldwide.

Dutch pride

Through its well established roots in the Netherlands and distinctive entrepreneurship, our products have been awarded the official 'Royal' predicate. This royal recognition affirms our quality and acknowledges our company's values with regard to pride, reliability and social commitment. Following a re-evaluation in 2011, the environmental policy, labour conditions, financial management and social involvement of Buisman Ingredients were all rated outstanding, resulting in the extension of the predicate.

Our 'pure value' philosophy

'Pure value' is our collective term for quality, trust and transparency. Quality is what drives us to continuously focus on improving our products and services. We work closely with institutes in the food industry on product innovation and optimisation. Transparency and integrity are essential to build trust in our partnerships with customers, suppliers and colleagues. Moreover, they are the conditions for acting as a responsible player in the food chain.

Pure craftsmanship

The craftsmanship of Herman Buisman, founder of the factory in 1867, still forms the basis for our current production. It anchors the rich taste and intense colour that make our product range so special and unique. Thanks to this expertise, we can call ourselves an authority in natural caramelised sugars and caramel colours.

Pure class

Our unique caramelised sugars combine a wide colour spectrum with characteristic aroma profiles, enhancing the taste and visual appeal of your food and beverage products. Your product top-of-mind with consumers: we like to make that a shared challenge!



Tradition and Innovation

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Wide range of applications

Our natural caramelised sugars and caramel colours add pure value to a wide range of applications. Manufacturers of coffee and cocoa products, bread and patisserie, dairy and ice cream, meat and meat substitutes rely on the benefits of E-number free declarations, recipe optimisation and low cost-effective dosage, tailored to their needs.

Pure value for coffee

Our aromatic caramelised sugars deliver pure added value to coffee producers worldwide. The caramelised sugar powders are used to enhance and enrich the coffee flavour, improve the colour and reduce costs.

Pure value for bread

Our natural caramelised sugars are of great value to bread manufacturers. They are responsible for a warm auburn colour, a pleasant balanced flavour and a welcome cost reduction.

Pure value for fine bakery

Manufacturers of patisserie value our natural caramelised sugars for their performance in enhancing and enriching flavour, their colouring properties and the benefits of cost reduction.

Pure value for cocoa

Our natural caramelised sugars very much resemble cocoa in their bitter, acid and roasted notes. These characteristics enable you to enrich your cocoa-containing product whilst taking advantage of cost efficient co-benefits.

Pure value for meat

We offer added value for your meat or fish products by improving process efficiency as well as the appetising appearance of your product.

Tailor-made for you

Depending on the application in your product, we supply our caramelised sugars in powder or liquid form. Customer evaluations consistently show that we excel in dry blends. We can also manufacture tailor-made products, such as emulsions and mocha. We have the perfect scale to meet the specific needs of our customers and welcome a challenge in flexibility.

Wide colour range with characteristic aroma profiles

You can choose from a wide range of warm browns including shades of gold or red, suitable for different flavour profiles. What are you looking for? Alongside your product developers, our application specialists will find the right solutions for a stable, attractive ingredient that fits seamlessly into your production process.

Stable quality

To ensure consistency, we continuously invest in improving our products and our manufacturing processes, stimulated by our own organisational standards and the cooperation with our partners in the food industry. Our FSSC 22000 certification guarantees the consistent quality of our products. Our natural caramelised sugars and caramel colours are available in certified organic, halal or kosher quality.

Pure value for money

Low-cost dosage

Thanks to the unique high intensity of our ingredients, a low dosage is enough to give your product the desired colour and taste experience.

Cost-effective alternative

In our 'pure value' concepts for coffee, bread and cocoa, we offer cost efficient solutions by replacing parts of the coffee, malt or cocoa with caramelised sugar. You can reduce costs whilst maintaining the required performance in your end product. This can also be useful in the event of a shortage of raw materials.

Pure nature

Clean label ingredients

Our natural caramelised sugars and caramel colours are exclusively made from sugars, combined with our authentic process, leading to 100% caramelised sugars with no carriers or additives. This allows you to have clean label declarations, in order to meet the growing demand for additive-free (no E-numbers) foods and beverages.





Trust. Pure and transparent

At Buisman Ingredients, we like to invest in long-term relationships based on trust and transparency. How? By carefully mapping out your needs and tailoring our products and services accordingly. By managing your expectations and giving you a clear picture of our approach. By establishing a transparent partnership in the knowledge that confidential information remains confidential.

Co-creation

Smart innovation is a matter of smart thinking. Two heads are better than one. That's why our application specialists like to think along with your product developers about innovative product optimisations and clever adjustments to your production process.

Co-operation

Local customers as well as those operating internationally value the way we do business, based on the simple fact that a deal is a deal. A designated contact within our organisation ensures that you are immediately in the right place and helped quickly. Some call that service; we call that making sense.



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RoyalBuisman since 1867 **Dutch Tradition and Innovation**
Authentic craftsmanship tailored to modern applications **By Royal Recognition**



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