

Sweet to nature



Camoco Foods.

BY BELGOSUC

sugar specialities



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Sugar has no secrets for us. We are one of the market leaders, drawing on more than 25 years' experience in developing intermediate goods based on naturally selected sugars: from liquid syrups and a full range of sugar pastes to dry specialities. Our extensive range is distributed to the artisanal and industrial food industry in more than 40 countries. Quality is our speciality and it clearly hits the spot.



We distribute our products to specialists in the food and non-food industry.



Cutting edge in innovation

There is a reason why our company continues to grow constantly. Alongside our permanent concern for the quality of our products, innovation, sustainability and flexibility are the main ingredients in our recipe for success. We continue to develop new products in our laboratories, with due respect for the environment and tailored to our customers.

Belgosuc is a forward-looking company in all respects. We use the latest technology to optimise the production process and the end product.

Our production facilities, from machinery to production lines, are high-tech. The entire production process at our new state-of-the-art premises is automated and digitised, end to end, to the highest quality standards. That ensures fast lead times, but also superior products that win customers over with the help of competitive pricing.

Our unremitting innovation drive is precisely where our power as a company lies. We have a strong R&D department to develop ingenious, creative sugar solutions that inspire customers and allow them to innovate themselves.



We translate your
creativity in our
products.

Respect for people and planet

When you work with a natural product you have to be kind to nature. Which is why we work hard to organise our production in the most sustainable way possible, with the greatest respect for the environment. And that starts with careful selection and quality control of raw ingredients.


Health and safety are paramount concerns in our production processes (in accordance with the Food Safety System Certification FSSC 22000).



But for us sustainability goes much further. We are forward-thinking in transport, energy reduction, recycling and waste management. Last but not least, we build long-term relationships with our customers. In all markets where we are active, we aim to be a reliable partner.

“Our production is fully sustainable, with maximum care for health, safety and clean transport.”





“We think together with our customers and we know how our products can contribute to their high-quality end products.”

We are close to our customers

Our products are highly appreciated by a varied portfolio of customers. We do not leave that to chance. We are committed to building personal relationships with all customers, whatever the sector, and regularly ask them about their needs and wants so that we are able to serve

them optimally. That is the only way we can develop products that meet all of their needs and contribute to creating a high-quality end product for humans and animals. A close customer relationship is probably the most important ingredient in a successful long-term working relationship.

PROFESSIONALS

bakeries, chocolate processors, confectioners, ice cream preparers, hospitality industry...

FOOD AND NON-FOOD INDUSTRY

biscuit makers, chocolate products, confectioners, brewers, liqueurs, soft drinks and fruit juices, pharmacies, sauces, ice creams and sorbets, fruit and aroma preparations, dairy desserts, tobacco industry...

NUTRITION FOR ANIMALS

honeybee food, bumblebee food, pet food...





Our products, your gain

Belgosuc products only really reach their peak in customer preparations. Belgosuc ingredients are found in hundreds of brands and products in stores and consumer households. See the following pages for a summary of our extensive, varied product range. Let us inspire you.

Would you like more details about our products or do you have a specific question about sugar? Be sure to contact us. Our experienced sugar experts will be able to help you.

Browse the whole range at www.camocofoods.eu



CAMSWEET:

- **Concentrate with different botanical origins:** *(wheat, cassava, corn, beets, agave, cane and rice) conventional or organic production version. These concentrates are made based on different proportions of fructosa, dextrosa and sucrose depending on the final application that will be used (juices, nectars, fruit drinks, liquors, confectionary, etc.)*

CAMGRAPE:

- **Concentrates:** *concentrated grapes starting with different proportions of fructose and dextrose according to the specific needs of each customer 100% fruit on the labeling of the final product.*
- **Crystallized:** *fructogrape and dextrogrape. Produced from rectified concentrated grape, which separates fructose and dextrose present in grapes. Once separated both sugars are subjected to a crystallization process. The final product reed 100% fruit.*

FRUITMIX:

- **Blends of different concentrated fruits:**
Juice cloudy concentrate from 40 to 60Bx: peach, watermelon, nectarine, plum, orange, apple and pear.
Juice concentrate clear from 65 to 70 Bx: nectarine, plum, pear, orange and white grape.
Deionized Juice concentrate from 65 to 70 Bx: pear, apple and white grape.
Fruit Puree concentrates from 16 to 30 Bx: peach, nectarine, plum, pear and apple.

FONDANTS

- **Belgofondant**
complete range with several sugar spectra and dry substances
- **Fondacreme**
ready for use fondant for icing
- **Fondant ready to use**
- **Sprayfondant**
fondant for spray machine
- **Belgofreeze / belgoglaze**
freeze-thaw stable
- **Cocoa fondant**
- **Fondant produced to specification (also in containers)**
developed in partnership with the customer
- **Icing fondant**
- **Rolled fondant**
- **Fondants with color (pink, yellow,...) also with flavours**

LIQUID SUGARS

- **Liquid sugar**
clear sugar syrup
- **Sirosuc**
very pure sugar syrup for artisans
- **Syrupus Simplex**
sugar syrup for pharmacy

INVERT SUGARS

- **Invert sugar**
totally inverted sugar syrup with several dry substances
- **Liquid trisuc**
partially inverted sugar syrup
- **Cremesuc**
invert sugar in paste

CANDY

Potentiates the flavor and aroma of candy in industrial and artisan pastries, as well as in the production of high fermenting beers.

- **Candimic**
light and dark candy syrup
- **Cassonade**
light and dark brown sugar
- **Candy sugar**
pure candy sugar in white or dark pieces and on strings

CARAMEL COLOURS

- **Caramel E150c**
colouring caramels
- **Caramel E150d**
colouring caramels
- **Burnt sugar syrup**

BEE AND BUMBLEBEE-FEEDING

- **Invertbee / Apisuc / Organic invertbee**
liquid bee-feeding product
- **Fondabee / Organic fondabee / Fondabeefruc**
paste for bees
- **Bumblebee-feeding**
produced to specification

CARAMELS

- **Caramel sauce**
- **Caramels in paste**
ready for use caramels in paste
- **Caramel pieces**
- **Aromatic caramel in powder form**

FRUCTOSE

- **Fructose syrup**
- **Fructomix**
fructose-glucose syrup
- **Crystalline fructose**

GLUCOSE SYRUPS

- **Belgogluc confiserie**
glucose syrup 38-40 DE
- **Belgogluc HDE**
glucose syrup 60 DE
- **Belgogluc HM70**
high maltose syrup
- **Dextrose monohydrate**
- **Dried glucose syrup**
- **Maltodextrine**
- **Wheat starch**



POLYOLS / GLYCERINE / MONO PROPYLENE GLYCOL

- **Sorbitol**
pure sorbitol in liquid and crystalline form
- **Maltitol**
in liquid and crystalline form
- **Isomalt**
in crystalline form
- **Erythritol**
in crystalline form
- **Vegetable glycerine**
selected glycerol
- **Mono propylene glycol**

NO ADDED SUGAR

- **Belgodiet**
sugar substitute in liquid and crystalline form
- **Sucralose**
sweetener
- **Fibres**
inuline
polydextrose
resistant maltodextrine
FOS (Fructo-oligosaccharides)

DRY SPECIALITIES

- **Nib sugar**
decoration sugar in different types
- **Decorsuc**
icing sugar
- **Crystal sugar 250µ, 400µ, 600µ, 1500µ**
- **Powder sugar with starch**
- **Refined cane sugar 600**

ORGANIC SYRUPS - ORGANIC SUGARS

- **Organic cane sugar**
- **Organic syrups produced to specification**
- **Organic fondant**
- **Organic invert sugar**
- **Organic liquid cane sugar**
- **Organic glucose syrup**
- **Organic caramel**
- **Organic cassava concentrate**
- **Organic wheat concentrate**

MIXED SYRUPS

- **Siromix 80**
mixed syrup produced with glucose syrup and invert sugar syrup
- **Primesuc - Belgogluc HM70**
specialities for breweries
- **Syrups produced to specification**
developed in partnership with the customer

WHEATEVIA

Organic concentrated wheat with a touch of stevia (stevia glycosides). High power sweetener with a low glycemic index

VARIOUS

- **Refined cane molasses**
- **Refined beet molasses**
- **Maple syrup**
- **Coconut Oil L850 NH**
- **Liquorice extract powder**



A photograph of a factory interior. In the foreground, a white forklift is moving from left to right, blurred to indicate motion. It is carrying a large, cylindrical metal component. The background shows industrial structures, including pipes, scaffolding, and a large window. A yellow safety barrier is visible in the lower left. A large, stylized green quote mark is in the upper left corner, and a yellow swoosh is in the lower right corner.

Innovation and flexibility
are our company's strongest
drivers.

Higher customer satisfaction through flexibility

Our many years' experience, high-tech production facilities, and constant investment in innovation and product development ensure we can respond flexibly to the wishes of our customers. We constantly work with their interests at heart, examining ways to contribute to a high-quality, sustainable end product.

This always leads us to introduce new products to respond

to and anticipate new market trends. We also display flexibility in the way we get our products to customers. Bulk, containers, small packages. We always work to meet your needs.





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