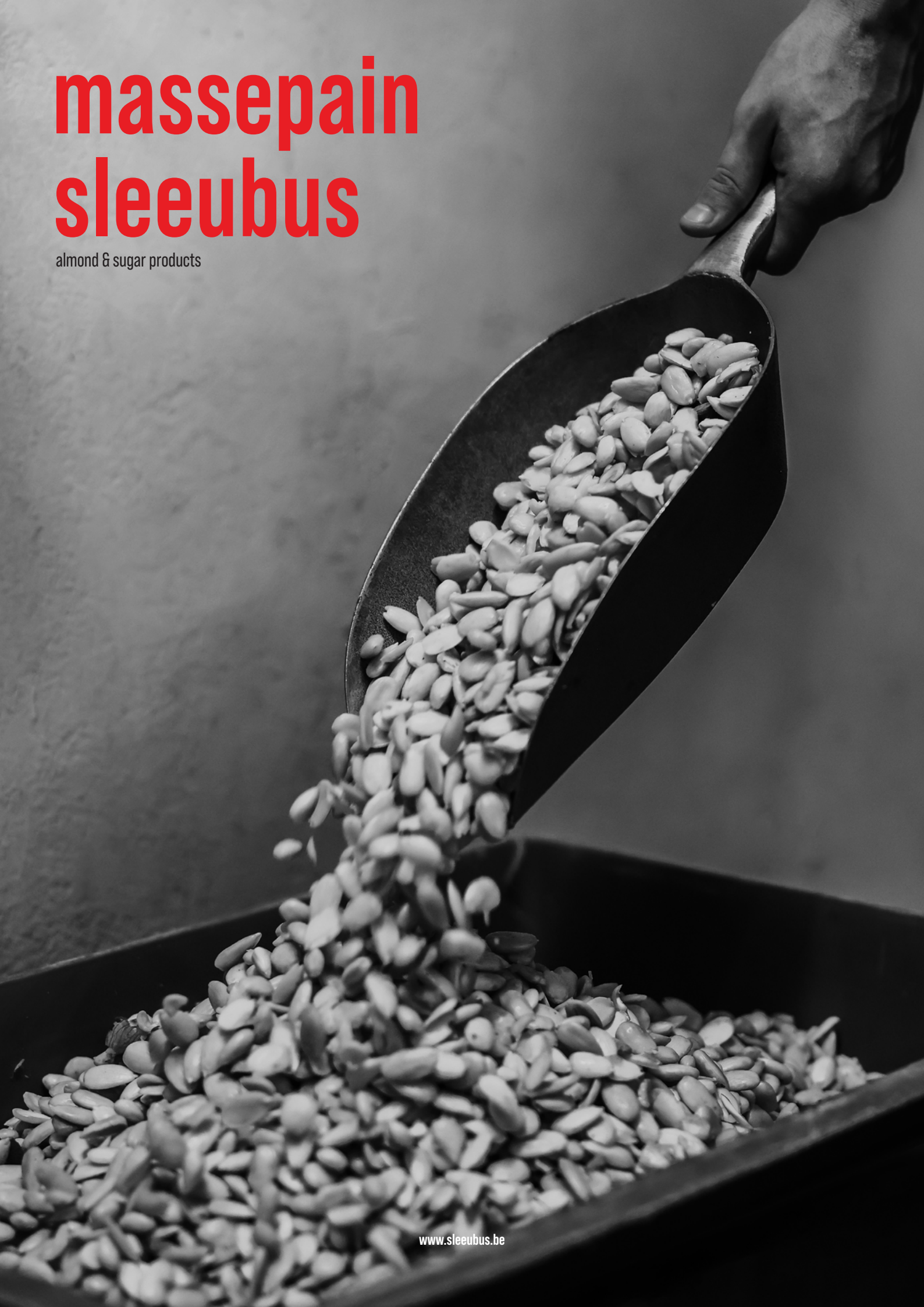


# massepain sleeubus

almond & sugar products





Dear bakers, chocolatiers, professionals, lovers of the good things in life,

Are you already familiar with our brand? If so, then you will know all about our assortment of fresh marzipan and ground almonds. And without a doubt you would recognise our orange buckets with delicious [choco] fondant. If you haven't heard of us yet, we would like to introduce ourselves briefly.

After all, Sleeubus is not just a producer of marzipan. What started as a confectionery in 1923 on the Isabellalei in Antwerp, has evolved into the producer of marzipan, fondant and ground almond par excellence. Since the very beginning, we have been focused on one thing: make our product according to our tried and tested recipes. We like to call it our Belgian (Bourgondic) expertise. We are flexible with customisable production and are able to make the best marzipan (even in small batches) for you, but we remain uncompromising in terms of the quality of raw materials and our production process. Our employees are dedicated professionals but above all, they love what they do. They go above and beyond. You can taste the result of that dedication in all our products. It mixes the best of the past with today's relentless determination. That's what makes our products so irresistible.

With your passion for products and tradecraft, you undoubtedly have a clear idea on how you want to stand out. We are happy to help you give shape and taste to that vision. We have a beautiful product that we process with the necessary customisation. Our goal is for you to stand out of the rest and write your own story. Using our marzipan for your creations is a recipe for success.

We would love to hear about your requirements and how we can contribute to your story in order to create a memorable and profitable sweet product together. This document contains a list of our standard products.

Haven't found what you're looking for yet, or do you have an idea or concept that we can help you with? Don't hesitate to contact us. We're open to discuss your wishes over a coffee with a delicious piece of fresh marzipan.

Tasty greetings.

# Marzipan



## Marzipan - 65/35

### Composition

almonds: 65%  
sugar: 35%

potasium sorbate

### Colouring (option):

#### Net weight (ref)

5 kg | 100.005

### Features

solid paste of almonds and sugar  
pronounced almond taste

### Packaging

carton



## Marzipan - 50/50

### Composition

almonds: 50%  
sugar: 50%

potasium sorbate

### Colouring (option):

pink: E 122 E 110\*

#### Net weight (ref)

5 kg | 110.002  
12,5 kg | 110.005

### Features

solid paste of almonds and sugar  
balanced almond taste

### Packaging

carton

\* when purchasing a minimum of 100 kg



## Marzipan - 40/60 (nr 2)

### Composition

almonds: 40%  
sugar: 60%

potasium sorbate

### Colouring (option):

pink: E 122 E 110  
green: E 131 E 102  
yellow: E 102 E 110 E 122

#### Net weight (ref)

5 kg | 120.005

### Features

solid paste of almonds and sugar ideal  
for modulation

### Packaging

carton



## Marzipan - 33/67 (nr 3)

### Composition

almonds: 33%  
sugar: 67%

potasium sorbate

### Colouring (option):

pink: E 122 E 110  
green: E 131 E 102\*  
yellow: E 102 E 110 E 122\*

#### Net weight (ref)

5 kg | 130.005

### Features

flexible paste of almonds and sugar  
ideal for covering/topping of pastry

### Packaging

carton

\* when purchasing a minimum of 100 kg





### Almond paste - on a 50/50 basis

**Composition**

almonds: 50%  
sugar: 50%

potasium sorbate

**Net weight (ref)**

5 kg | 310.005

**Features**

coarse paste of almonds and sugar  
ideal for almond sticks

**Packaging**

carton



### Marzipan with pistachio - on a 50/50 basis

**Composition**

almonds: 65%  
sugar: 35%  
Pistachio paste 8%

potasium sorbate

**Net weight (ref)**

5 kg | 118.005-51

**Features**

Green paste of almonds, pistachio and sugar

**Packaging**

carton



### Marzipan with cane sugar - on a 50/50 basis

**Composition**

almonds: 50%  
sugar: 50%

potasium sorbate

**Net weight (ref)**

5 kg | 112.405

**Features**

Solid light brown paste of almonds and cane sugar

**Packaging**

carton



### Sugar free marzipan - on a 50/50 basis

**Composition**

almonds: 50%  
Sweeteners 50%  
(lactitol, sorbitol,  
aspartame)

potasium sorbate

**Net weight (ref)**

5 kg | 112.205

**Features**

Solid paste of almonds and sweeteners

**Packaging**

carton

## Almond products

	Product	Net weight	Packaging	Reference
<b>Broyage pur*</b>	100% almonds	5 kg	carton	200.005
<b>Broyage pur Noisette*</b>	2/3 almonds - 1/3 hazelnut	5 kg	carton	209.005
<b>Broyage 50/50**</b>	50% almonds 50% sugar	7 kg	carton	210.003
<b>Broyage 50/50 Noisette**</b>	50% nuts (2/3 almonds - 1/3 hazelnut) 50% sugar	7 kg	carton	219.003
<b>Sliced almonds***</b>	x-thin 0.4-0.6mm	4 kg	carton	310.006
<b>Whole white almonds***</b>	South-European blanched	7 kg	carton	310.003



## Fondant

	Product	Net weight	Packaging	Reference
<b>Fondant</b>		15 kg	bucket	400.101
<b>Fondant tender</b>		15 kg	bucket	406.101
<b>Choco-fondant</b>		15 kg	carton	410.001
<b>Choco-fondant</b>		15 kg	bucket	410.101
<b>Choco-fondant</b>		6 kg	carton	410.004
<b>Choco-fondant</b>		6 kg	bucket	410.104
<b>Choco-fondant light</b>		15 kg	bucket	420.101
<b>Choco-fondant tender</b>		15 kg	bucket	416.101



## Glucose

	Product	Net weight	Packaging	Reference
<b>Glucose</b>		15 kg	bucket	490.101

# Marzipan consumer packaging



	Product	Net weight	Packaging	Reference
<b>1 kg</b>	packed per 12 pieces	12 kg	carton	110.021
<b>500 gr</b>	packed per 24 pieces	12 kg	carton	110.022
<b>250 gr</b>	packed per 12 pieces	3 kg	box	110.023
<b>100 gr</b>	packed per 24 pieces	2,4 kg	box	110.024
<b>40 gr</b>	packed per 24 pieces	24 x 40 gr	box	110.025
<b>Pralines</b>	marzipan with chocolat cover	1 kg (±72stuks)	box	114.026
<b>Buches bulk</b>	marzipan with chocolat cover	24 x 40 gr	box	114.027
<b>Buches flowpacked</b>	marzipan with chocolat cover	24 x 40 gr	box	114.028

Discover our new consumer brand  
[www.louisdanvers.be](http://www.louisdanvers.be)



# massepain sleeubus

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