

Articles

Product name	Application
Caramelized sugar syrup	Ice Cream (Flavoring)
Light syrup salted caramel	Cookie (Flavoring)
Filling Caramel Royal	Bakery & Patisserie
Topping Caramel Dulce di leche	Desserts and Ice cream
Toppin Salted Caramel NC	Desserts and Ice cream
HBS Caramel filling for croissants	Donuts and Croissants
HBS Caramel filling for soft cakes	Muffins and soft cakes
HBS Caramel Confectionery Paste	Cookies
HBS Caramel filling for chocolates	Chocolates

Packaging options

BAKERY – PP pails 6kg/10kg/20kg; metal barrels with PE liner 200kg.

ICE CREAM – 20kg PP Pails; metal barrels with PE bag 200kg, tanks 500l.

CONFECTIONERY – PP pails 10kg/20kg, metal barrels with PE bag 250kg.

HORECA – PE bottles 1kg, PP pails 2,5kg/6kg, PEPA bag 2kg.

**Packaging can be adapted depending on the customers equipment.*

CARAMEL

Taste with many faces

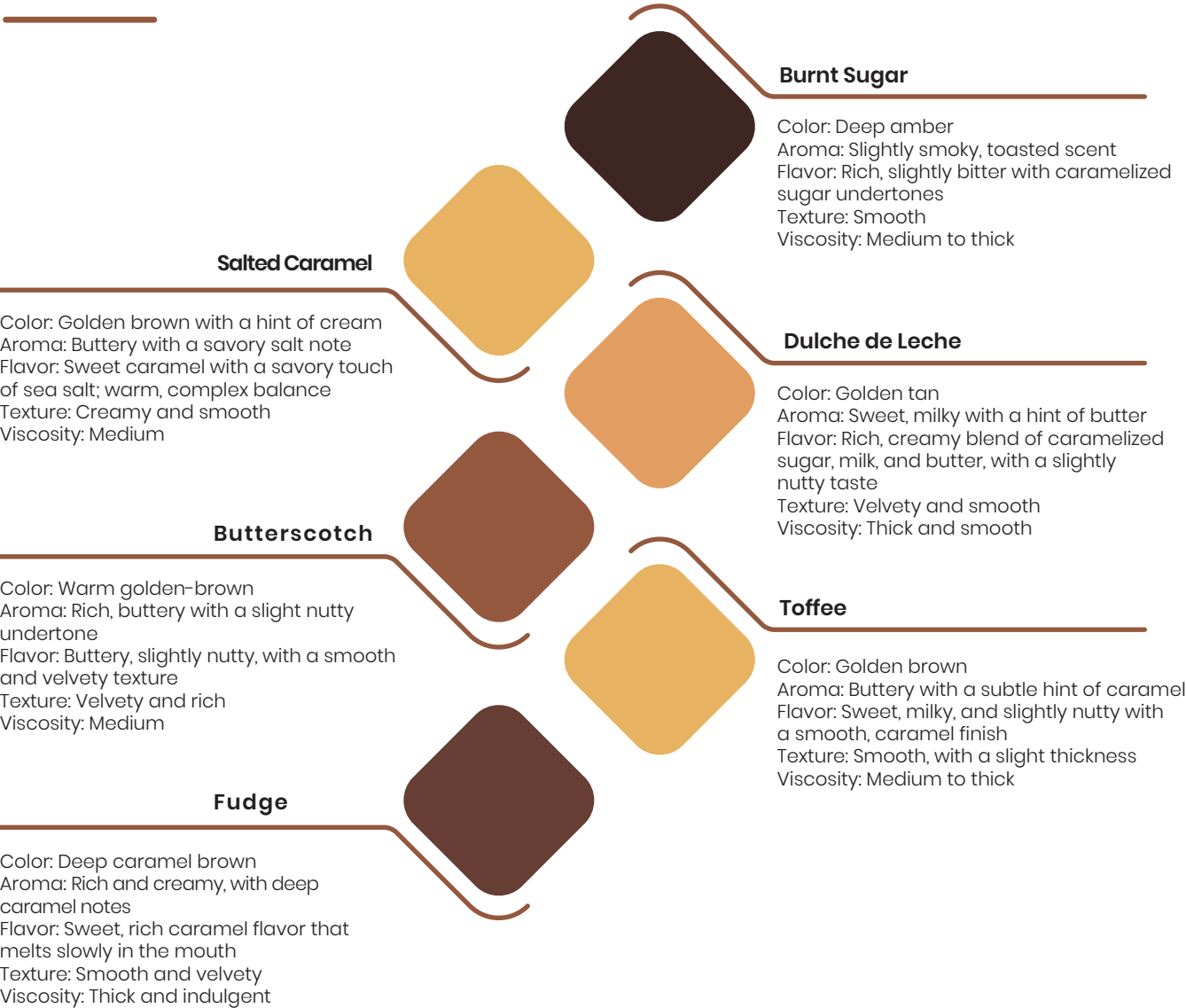


Where
Flavor
Meets
Innovation

CARAMEL

Flavor range

Our caramel collection offers a variety of rich, indulgent profiles, each with its own unique taste, texture, and aroma. Whether you're looking for a deep, toasted richness or a smooth, creamy sweetness, this range provides the perfect balance for any culinary creation.



CARAMEL

Application Range

Our versatile caramel flavored range can be used across multiple industries, offering a smooth, indulgent texture and rich taste. From baked goods to ice cream and confectionery, each application enhances products with a deliciously rich caramel experience.



BAKERY

Application:
Thermostable fillings that remain stable during baking and freezing processes. Ready-to-use, pumpable fillings with a smooth and creamy texture.

Ideal For:
Danish pastries, croissants, donuts, puff pastries, cake fillings (for aromatic pasty filling), pies, tarts, and fresh cupcake fillings.

ICE CREAM INDUSTRY

Application:

- Syrup for Aromatization: Designed to enhance the taste of ice cream bases with rich caramel flavor.
- Topping: Suitable for premium ice cream, used as a topping for cones (surface topping), inside ice cream, and for cups or family pack ice creams.
- Pencil Sauce: Perfect for inside cones or impulse (single serve) ice creams.
- Ripple Sauces: Ideal for decorating industrial ice cream, creating a marble-like appearance and indulgent texture.
- Syrup for Decoration: Designed for decorating cones, cups, family pack ice creams, and layering between chocolate.

CONFECTIONERY

Application:

- Syrup for Aromatization: Enhances the taste of biscuit dough.
- Fillings for Long Shelf-Life Products:
 - No-Heat, Pumpable Fillings: Applied after baking using injection nozzles, perfect for soft cakes like muffins, cupcakes, croissants, donuts, and chocolate.
 - Tempered or Pressure-Required Fillings: Designed for cookies (both open and closed). These can be applied before or after baking to ensure a smooth texture in every bite.

HORECA

Application:

- Dessert Sauces: Perfect for finishing touches on any sweet creation. Smooth, rich, and full of flavor, they elevate desserts with every drop.
- Ideal For: Cakes, ice cream, wafers, tarts, crepes, coffee, milkshakes, and more.