RTU Cream Filling – Caramel

Overview
RTU Caramel Cream Filling is a high quality, ready to use filling, suitable for a wide range of hot and cold applications.

Benefits include:
- Suitable for vegans.
- Smooth, short texture with a rich caramel flavour.
- Bake stable.
- Freeze/Thaw stable.
- Can be injected before or after baking.
- Paste texture, easy to spread, easy to write with.
- Ready to use.
- Eggless and non-dairy.
- Lower dry matter, better to keep the freshness.
- Provides an indulgent finish to a wide range of desserts.

Other varieties include: Chocolate, Lemon and Orange.

Storage
Cool and dry conditions 15-20°C

Shelf Life
540 days

Type
Paste

Allergens
Maize

Category
Confectionery Ingredients, Icings, Coverings & Fillings

Ingredient Features
Vegan, Vegetarian

Finished Product
Cake, Cheesecake, Choux, Confectionery, Dessert, Doughnut, Gateau, Muffin, Sponge, Sweet Good

Usage
Ready-to-use.

Ingredients
Sugar, Water, Palm Oil, Modified Maize Starch (E1442), Flavouring, Salt, Acid (E575), Acidity Regulator (E509), Colours (E150c, E160, E171), Emulsifier (E433), Gelling Agents (E401, E418), Preservative (E202)
## Packaging

<table>
<thead>
<tr>
<th>Code</th>
<th>Size</th>
<th>Type</th>
<th>Palletisation</th>
</tr>
</thead>
<tbody>
<tr>
<td>580255</td>
<td>6 KG</td>
<td>Pail</td>
<td>100</td>
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</tbody>
</table>

## Nutritional Information

<table>
<thead>
<tr>
<th>Type</th>
<th>Value</th>
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<tbody>
<tr>
<td>Energy (kJ)</td>
<td>1243.1</td>
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<tr>
<td>Energy (Kcal)</td>
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<tr>
<td>Fat (g)</td>
<td>6.1</td>
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<tr>
<td>Fat (of which saturates)(g)</td>
<td>3.1</td>
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<tr>
<td>Available Carbohydrate (g)</td>
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<tr>
<td>Carbohydrate (of which sugars)(g)</td>
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<tr>
<td>Protein (g)</td>
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<tr>
<td>Fibre (g)</td>
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<td>Salt (g)</td>
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<tr>
<td>Sodium (g)</td>
<td>119.6</td>
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## Additional Information

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.