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# **READY TO USE CARAMEL SAUCE**

# **OVERVIEW**

Ready to use Caramel Sauce, providing smooth and easy application to a variety of bakery, confectionery and dairy products as a filling or decoration.

#### HIGH QUALITY, TIME AND TIME AGAIN

Produced using traditional ingredients with 21st century technology through a high temperature boiling production line. It therefore delivers consistently high quality ready to use caramel sauce time-after-time.

Explore the rest of the True Caramel range.

#### USAGE

As required.

#### INGREDIENTS

Glucose Syrup, Sugar, Water, Sweetened Condensed Milk, Palm Oil, Golden Syrup (Partially inverted refiners syrup), Unsalted Butter (Milk), Palm Kernal, Salt, Emulsifiers (E222, E435, E492), Preservative (E202), Natural vanilla flavouring



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### PACKAGING

Code	Size	Туре	Palletisation
471180	12.5kg	Lined carton	N/A

## **NUTRITIONAL INFORMATION**

Туре	Value
Energy (kJ)	1,775.00
Energy (Kcal)	422.00
Fat (g)	14.80
Fat (of which saturates)(g)	8.67
Available Carbohydrate (g)	71.30
Carbohydrate (of which sugars)(g)	43.10
Protein (g)	0.90
Fibre (g)	0.00
Salt (g)	0.49

## **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.

