



BAKERY INGREDIENTS SINCE 1904

Product Information

WELCOME TO YOUR
HOME OF CARAMEL





At Bakels, we are passionate about caramel and we've made it our mission to deliver truly unforgettable varieties, so you can delight your customers with signature sweet creations

Wing Cheung, Caramel Development Specialist

OUR STAMP OF ASSURANCE

The **True Caramel** mark is our promise to customers that the caramels we deliver are of the highest quality and made in a 'true' caramel-making process.

As a technically-based company with ultimate control over the caramel production process, it enables us to deliver a wide range of high quality caramels.

true
Caramel

Discover TRUE CARAMELS


Bakels have combined 21st century technology with traditional caramel ingredients to develop a range of products with distinctive, comforting colour and flavour.


- ✓ Caramels to suit a wide range of applications
- ✓ Caramels for long shelf life products
- ✓ Freeze-thaw stable
- ✓ Traditional caramels to satisfy consumer demand for luxury and taste


*Looking to top and fill
your patisserie range?
We've got you covered!*



PRODUCT INFORMATION

 **Packaging**
10-12.5kg pails

 **Storage**
Cool and dry conditions

 **Range of Applications**
Cake, Cheesecake, Confectionery, Dessert, Gateau, Tart, Puff pastry, Doughnuts, Traybakes, Muffins, Cupcakes, Choux and more!

CONTROLLED PRODUCTION

Specialist high temperature production means we can produce a wide range of caramels to match customer applications requirements and consumer preferences.



Ultimate control over the heating and cooling phases means our team can play tunes with flavour, appearance and consistency, a fully customised process.



Signature Caramels...

Point of difference is crucial in gaining an edge over competitors and nothing says this more than a mouth watering signature caramel for your sweet bakery range.

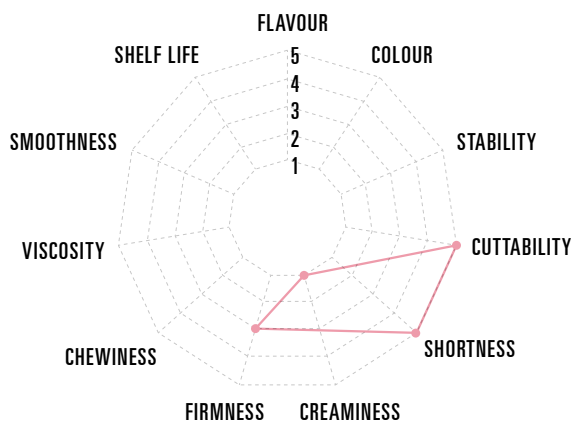
Creating signature varieties is built on the customisation of attributes for both consumer enjoyment and customer application convenience.

As experts in caramel and, thanks to our production process, we are able to play tunes with the various ingredients used in caramel production and deliver truly unique creations.

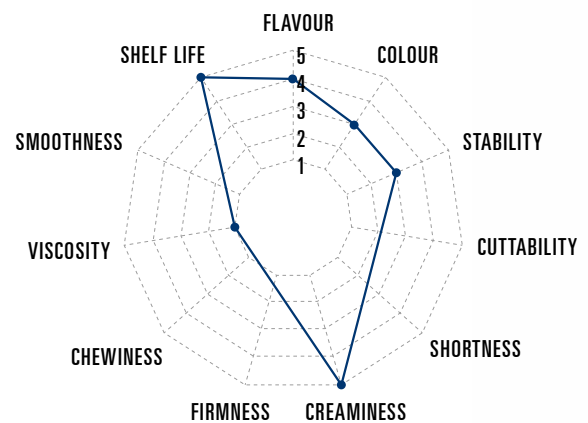
The ingredient webs provide an overview of the impact some of the ingredients used have on the end caramel attributes.

1 = Minor influence, 5 = Major influence

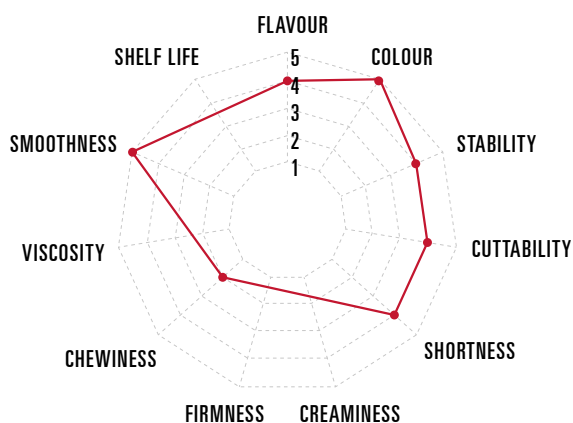
VEGETABLE FATS



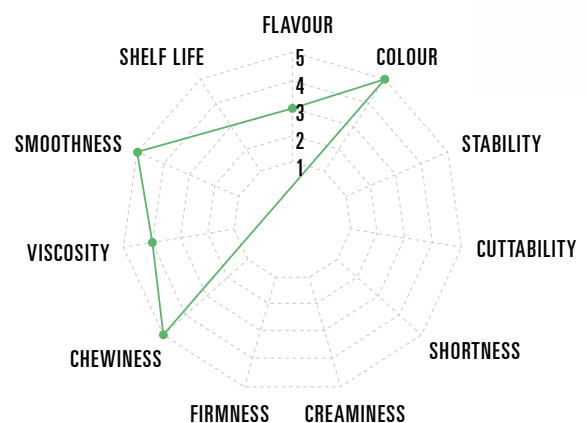
DAIRY COMPONENTS



SUGAR



GLUCOSE SYRUP

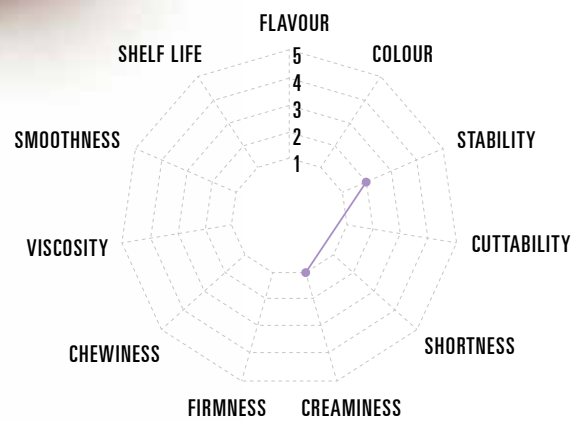


...Customised to your needs

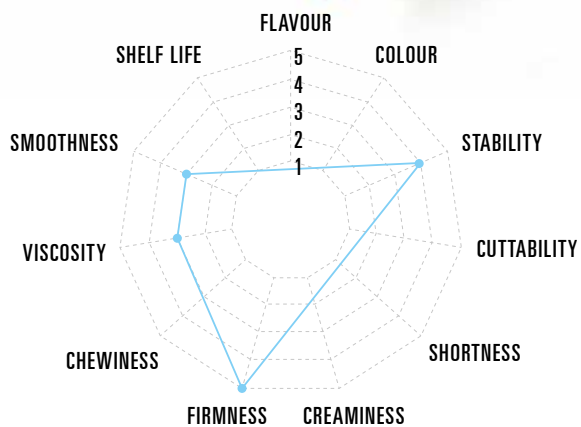
Caramel is booming across the food world, are you keeping up?



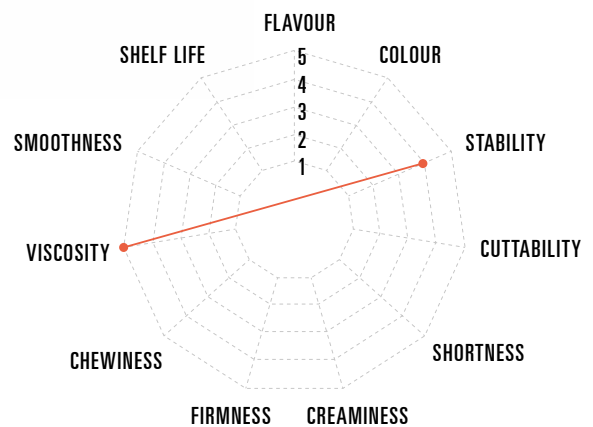
EMULSIFIERS



WATER



HYDROCOLLOIDS





An established, reliable and trusted favourite!

MILLIONAIRES CARAMEL

Millionaires Caramel is delicious eating and perfect for the production of top quality caramel shortbread, thanks to its excellent clean-cutting qualities, and a wide range of other indulgent sweet lines.

The familiar colour, incredible texture and delicious flavour makes Millionaires Caramel the ideal ingredient to transform your sweet bakery offering.

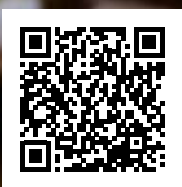
 471808 12.5kg  Shelf life: 365 days

MILLIONAIRES CARAMEL PF

With all the same smooth eating qualities as Millionaires Caramel, this palm free addition aligns with the movement for sustainable ingredients, without compromise on taste.

Respond to consumer demand for baked goods with environmental advantages and deliver indulgence which is sure to keep customers coming back for more.

 471822 12.5kg  Shelf life: 365 days



LUXURY CARAMEL

A delicious blend of sweetened condensed milk, golden syrup and butter, Luxury Caramel offers a rich mouth-watering flavoured sauce with a striking indulgence colour.

Its smooth texture and ready to use form makes it suitable for a variety of irresistible applications.

 473000 12.5kg  Shelf life: 180 days

Get adventurous with flavoured caramels





The collision of two huge flavours means double-indulgence!



CHOCOLATE MILLIONAIRES CAMEL PF

Transform your sweet lines with a twist on traditional millionaire's caramel.



Free from palm oil and containing UTZ-certified cocoa, Chocolate Millionaires Caramel delivers sustainability advantages as well as mouth-watering taste, with all the same versatile applications of our Millionaires Caramels.

 471827 12.5kg  Shelf life: 270 days

RASPBERRY MILLIONAIRES CAMEL PF

With all the same smooth eating qualities as Millionaires Caramel PF, this palm free raspberry addition allows bakers to add a fruity twist on traditional caramel lines.

Produce raspberry caramel shortbread for customers keen on trying new products or simply top a delicious range of cupcakes for the perfect Valentine's treat.

 471824 12.5kg  Shelf life: 365 days

Natural flavour & deep raspberry colour



 **BAKELS**

BAKERY INGREDIENTS SINCE 1904

SALTED MILLIONAIRES CARAMEL

The enormous appeal of sweet and salty flavour combination is simple - the sweet brings pleasure and comfort, while salt is enjoyable due to its flavour-enhancing abilities.

The perfectly balanced flavour and deliciously smooth texture makes Salted Caramel the ideal complement to both high-end patisserie lines and popular core bakery lines such as doughnuts.

 471956 12.5kg  Shelf life: 365 days





*Drizzle on just
about anything!*



READY-TO-USE CARAMEL SAUCE

RTU Caramel Sauce has been developed to provide the perfect finish to a wide range of sweet goods, thanks to its incredibly smooth texture and deep caramel colour.

Decorate pastries, doughnuts, muffins, tarts and more with a sauce which is sure to catch the attention of customers seeking quality.

 471180 12.5kg  Shelf life: 365 days

CARAMEL RIPPLE PF

We have taken RTU Caramel Sauce and optimised it for ice cream application.

Thanks to the fluid consistency and smooth texture, Caramel Ripple is suited for rippling equipment and adds a premium appearance to a wide range of ice cream varieties.

 471806 12.5kg  Shelf life: 270 days

*Perfectly suited for
ice cream ripple
applications*



Incorporate caramel into your long shelf life snacks



LOW AW (WATER) CARAMEL

A delicious blend of sugar syrups, dairy components and fats produced in a controlled process to create a low moisture-containing confectionery.

 471828 12.5kg  Shelf life: 365 days

WHY IS IT USED?

All foods have what is known as a water activity (aw) measurement, which indicates the level of free water it has and potentially move from one food to another.

When foods that have different values come into close contact with each other and are then packaged, there is a high probability that there will be water movement. This 'water migration' is from the food with the higher aw to the food with the lower aw. If the difference is extreme then the final food will suffer texture changes and shelf life will be shortened

Low water caramel has been carefully created for its application so that this is prevented. It gives bakers the opportunity to create long-life snacks of a variety of textures with the delicious caramel flavour we all love.

HOW IS IT USED?

As a binder ingredient for particulates such as seeds, crispy goods and dried fruit in the creation of long life snack and health bars, which can be baked or non baked – think of it as the mortar in 'bricks and mortar.'

It can also be used in layering to create a stringy and stretchy caramel layer to long life sweet snacks such as biscuits and chocolate bars.





The perfect binder for your snack range

LOW SUGAR CARAMEL

As consumers look to balance indulgence and health, it's our mission to deliver both.

Permissible treats made with low sugar caramel provide the perfect way to enjoy all the tasty comforts associated with caramel but with a low sugar content. The smooth texture allows bakers to use the caramel in many of the same applications as Millionaires Caramel.

 471805 10kg

 Shelf life: 365 days



*Vegan sweet
treats without
compromise*



VEGAN CARAMEL PF

Did you know? A record 500,000 people, of whom 125,000 are based in the UK, took the Veganuary pledge to eat only vegan food in January 2021. This figure is 100,000 more than 2020 and double that of 2019 sign ups, demonstrating an exponential rise in the number of those adopting this lifestyle.

Vegan Caramel PF has the familiar clean-cutting qualities of Millionaires Caramel and is free from palm oil, so ideal for a variety of vegan sweet treats.

 471814 12.5kg

 Shelf life: 270 days

LOW SUGAR VEGAN CARAMEL PF

Driven by a demand for guilt-free and more sustainable ingredients, Low Sugar Vegan Caramel PF is light in colour and gives bakers a versatile base to add their own colours and flavours.

Use as layers in on-the-go bars or incorporate into familiar caramel-containing sweet treats, Low Sugar Vegan Caramel PF delivers the ultimate combination of taste and health.

 471817 10kg












 Shelf life: 365 days



*Innovative caramels
built for today's
consumer*



THE RANGE

	 Shelf Life (days)	Palm free	Dairy free	Vegan	Long shelf life application
MILLIONAIRES CARAMEL 471808  12.5kg	365	✗	✗	✗	✗
MILLIONAIRES CARAMEL PF 471822  12.5kg	365	✓	✗	✗	✗
LUXURY CARAMEL 473000  12.5kg	180	✓	✗	✗	✗
CHOCOLATE MILLIONAIRES CARAMEL PF 471827  12.5kg	270	✓	✗	✗	✗
RASPBERRY MILLIONAIRES CARAMEL PF 471824  12.5kg	365	✓	✗	✗	✗
SALTED MILLIONAIRES CARAMEL 471956  12.5kg	365	✗	✗	✗	✗
RTU CARAMEL SAUCE 471180  12.5kg	365	✗	✗	✗	✗
CARAMEL RIPPLE PF 471806  12.5kg	270	✓	✗	✗	✗
LOW WATER CARAMEL 471828  12.5kg	365	✗	✗	✗	✓
LOW SUGAR CARAMEL 471805  10kg	365	✗	✗	✗	✗
VEGAN CARAMEL PF  471814  12.5kg	270	✓	✓	✓	✗
LOW SUGAR VEGAN CARAMEL PF  471817 10kg	365	✓	✓	✓	✗

*What's your next
caramel project?*

Our range stretches far beyond our core True Caramel offering and we are continuously pushing the boundaries of flavour, appearance and application.

This means you are in good hands and we invite you to challenge us with your next caramel project and together we can innovate!



BAKERY INGREDIENTS SINCE 1904

British Bakels Ltd | Granville Way, Bicester, Oxon, OX26 4JT
+44 (0) 1869 356400 | bakels@bakels.com | www.britishbakels.co.uk | [@british.bakels](https://twitter.com/british.bakels)