



BAKERY INGREDIENTS SINCE 1904

*true*  
Caramel





*Traditional ingredients, 21<sup>st</sup> century technology*

## TOP QUALITY, TIME-AFTER-TIME

Investment in a high temperature production line means we can produce a wide range of caramels to match customer applications and their customer preferences.

Ultimate control over the heating and cooling phases of caramel production and everything inbetween means total piece of mind for customers seeking delicious and reliable caramels.

Built on the baker's favourite **Millionaires Caramel**, a whole host of additional caramels, including sauces, low sugar and low water activity variants means we are proud to be a complete caramel solutions partner.

*true*  
Caramel

## 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.



# Discover TRUE CARAMELS

Bakels have combined 21<sup>st</sup> century technology with traditional caramel ingredients such as sugar, butter and condensed milk 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

12.5kg pail



### Shelf life

365 days (except Ripple: 270 days)



### Storage

Cool and dry conditions



### Applications

Cake, Cheesecake, Confectionery, Dessert, Gateau, Tart, Puff pastry, Doughnuts and more!

## MILLIONAIRES CARAMEL

Millionaires Caramel is delicious eating and ready to use, for the production of caramel shortbread, thanks to its excellent clean-cutting qualities, and a whole host of other indulgent sweet lines.

Top and fill doughnuts, inject muffins (post-bake) and cover doughnuts, the list goes on!

Create show-stopping patisserie treats using a caramel loved and trusted by bakers for over 17 years.

*An established,  
reliable and trusted  
favourite!*



# New additions to the True Caramel line-up!



*Produce a whole host of vegan treats!*

## RASPBERRY MILLIONAIRES CARAMEL 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 ideas or simply top a delicious range of cupcakes for the perfect Valentine's treat.

Containing natural flavour and deep raspberry colour.

## VEGAN CARAMEL

By 2025, vegans and vegetarians look set to make up a quarter of the British population and we want all those consumers to be able to enjoy great-tasting caramel!

This delicious eating patisserie ingredient is perfect for the production of vegan sweet treats. It's familiar clean-cutting qualities makes it easy for applications such as sliced lines and traybakes.

Data: The Vegan Society



*The perfect seasonal addition!*



*The possibilities  
are endless!*

## PRODUCT RANGE

### MILLIONAIRES CARAMEL

Delicious eating, ready to use caramel, for the production of caramel shortbread and a range of other sweet applications.

**Code: 471808**

### MILLIONAIRES CARAMEL PF

With all the same qualities and consistency as Millionaires Caramel, but with the added benefit of being free from palm oil.

**Code: 471822**

### RASPBERRY MILLIONAIRES CARAMEL PF

A fruity twist on traditional Millionaires Caramel. A deep raspberry colour, natural flavour and the added benefit of being free from palm oil.

**Code: 471824**

### VEGAN CARAMEL

With all the familiar clean-cutting qualities of Millionaires Caramel, bakers can now deliver indulgent vegan sweet treats without compromise.

**Code: 471814**

### LOW SUGAR CARAMEL

Specifically developed to satisfy the demand for low sugar finished goods.

**Code: 471805**

### RTU CARAMEL SAUCE

Ready to use sauce, providing easy application to a variety of sweet lines, as a filling or decoration.

**Code: 471180**

### LOW AW CARAMEL

Designed for low water activity applications such as snack bars, providing binding properties to prevent the finished good from softening, thus extending shelf life.

**Code: 471828**

### SALTED CARAMEL

Delivering a delicious complement for speciality food items for enhanced flavour notes.

**Code: 471956**

### CARAMEL RIPPLE

Ready to use, high quality sauce, best suited for ice creams and decorating sweet goods.

**Code: 471806**