



## MILLIONAIRES CARAMEL

### OVERVIEW

Millionaires Caramel is a delicious eating, ready to use caramel filling of exceptionally high quality.

Contains butter and full cream condensed milk and suitable for most applications where a soft eating caramel toffee is required. Can be used after baking, as a flavour in mousse and cream or as filling in pralines.

Contains natural flavour.

### 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 millionaires caramel time-after-time.

### USAGE

As required.

### INGREDIENTS

sugar, glucose syrup, sweetened condensed MILK, water, unsalted butter (MILK), golden syrup (partially inverted refiners syrup), vegetable oil (palm), salt, emulsifiers (E322 lecithin (sunflower, rapeseed, SOY)), sorbitane mono stearate (E491), natural flavouring

## PACKAGING

Code	Size	Type	Palletisation
471811	5 kg	Pail	
471810	12,5 kg	Pail	

## DESCRIPTION

Can be heated to 45-60 °C, for smoother working texture.



### STORAGE

Cool and dry conditions



### SHELF LIFE

365 days



### TYPE

Paste



### ALLERGENS

Milk, Soy



### CATEGORY

Fruit fillings, creams & toppings



### FINISHED PRODUCT

Brownie, Cheesecake, Confectionery,  
Cupcake, Dessert



### BRANDS

Bakels



### FUNCTION

Decoration, Flavouring