



VEGAN CARAMEL SAUCE

OVERVIEW

Vegan Caramel Sauce is a vegan ready-to-use caramel with a really good taste and wide range of uses. Perfect product to combine with our other vegan products. Ready-to-use!

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

glucose syrup, palm oil, sugar, golden syrup (partially inverted refiners syrup), water, caramelised sugar, salt, gelling agent (E440 pectin), natural flavouring, emulsifiers (E322 lecithin (sunflower, rapeseed, SOY))

PACKAGING

Code	Size	Type	Palletisation
471610	12,5 kg	Pail	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,600.00
Energy (kcal)	381.00
Fat (g)	15.26
of which saturated (g)	7.56
Carbohydrate (g)	61.25
(of which sugars)	35.51
Protein (g)	0.07
Fibre (g)	0.10
Salt (g)	0.49



SHELF LIFE

270 days



TYPE

Cream



ALLERGENS

Soy



CATEGORY

Truffles



INGREDIENT FEATURES

Vegan



FINISHED PRODUCT

Confectionery, Cupcake,
Dessert, Fillings, Muffin,
Sweet goods



BRANDS

Bakels



FUNCTION

Decoration, Flavouring