



SETHNESS ROQUETTE
EXCELLENCE IN CARAMELS

CARANESS

Specialty Caramels

Simply Indulge

A recipe of simple ingredients makes all the difference.

CARANESS Specialty Caramel products are crafted for use in dairy, bakery and confectionery and can be customized to help you create that perfect product that sets you apart.

Salted Butter Caramel Sauce CSP81SB

Ingredients: Sugar, sweetened condensed milk (milk, sugar), water, glucose syrup, butter (cream) and salt.

Salted Butter Caramel Sauce CSP83SB

Ingredients: Sweetened condensed milk, invert sugar, sugar, corn and wheat syrup, water.

Thickened Salted Butter Caramel Filling CSP85SBP

Ingredients: Sugar, sweetened condensed milk (milk, sugar), glucose syrup, water, butter (cream), salt and pectin.

Salted Butter Caramel Flakes CSP24SB

Ingredients: Glucose syrup, sugar, sweet condensed milk, butter, water, salt.





CARANESS Specialty Caramel Products

- Custom solutions formulated to your specifications
- Manufactured with butter and milk
- Smooth flowing texture
- Shelf stable up to 12-month from date of packaging
- Freezer stable
- Non-GMO, Kosher and Halal

Dairy | Bakery | Confectionery

Sethness Roquette continues to offer quality products through years of experience satisfying our customers' needs in the food and beverage industry.

It's Wonderfully Simple with CARANESS from Sethness Roquette

For more information about our CARANESS Specialty Caramel products, and to request samples please email caraness@sethness-roquette.com.

www.caraness.com



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