

CARANESS

Specialty Caramels

For Confectionery Applications

Our **caramel sauces, fillings and flakes** offer rich color and flavor – with a creamy mouthfeel or crunchy texture – and can be used as a topping, flavor accent, inclusion or decorative finish in a variety of confectionery applications.



CARANESS Elevating the Craft of Caramel.



SETHNESS ROQUETTE
EXCELLENCE IN CARAMELS



CSP77M Milk Caramel Sauce

CSP81SB Salted Butter Caramel Sauce
(variegate)

CSP83SB Salted Butter Caramel Sauce
(one-shot)

CSP85SB Thickened Salted Butter
Caramel Filling

CSF24SB Salted Butter Caramel Flakes

**Optimal balance of water activity and
viscosity for confectionery applications.**

- Non-GMO
- Kosher
- Halal
- Shelf Stable
- Ambient Storage



Simple ingredients make all the difference.

For more information and to request samples,
please call 888.772.1880, email caraness@sethness-roquette.com
or visit www.caraness.com!


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