

**FACT SHEET**  
**CARANESS CS-P81SB**  
**SALTED BUTTER CARAMEL SAUCE**

**Description**

A premium low water activity, non-GMO, clean label, shelf-stable caramel sauce developed for confectionery and dairy industries. The product has a rich, creamy mouthfeel with flavor notes of caramelized sugar and salted.

**Ingredient list:** Sugar, Sweetened Condensed Milk (milk, sugar), water, glucose syrup\*, butter (cream) and salt. \*wheat or corn origin

**Chemical / Physical Properties**

**Moisture:** 15-21% (Vacuum Oven @ 80°C, 4h)  
**Brix:** 74-82% (Refractometer @ 20°C)  
**Water Activity:** .68  
**Viscosity:** 17,000 Cps @ 25 C (Shear Rate 10 RPM)  
**pH:** 5.00-7.00 (50% solution)

**Packaging**

40 lb. pails (5 gallon)  
440 lb. drums

**Shelf Life**

12 months from date of manufacture

**Note:** May require stirring before use

**HALAL/OU KOSHER**

SETHNESS-ROQUETTE FRANCE Route d' Estaires – 59660 Merville, FRANCE	Original (mm/dd/yyyy): 02/15/2025
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