

FACT SHEET
CARANESS CS-P83SB
SALTED BUTTER CARAMEL SAUCE

Description

A premium low water activity, non-GMO, clean label, shelf-stable caramel sauce developed for confectionery and frozen dessert applications. The product has a creamy mouthfeel and flavor notes of cooked dairy, salt and butter.

Ingredient list: Sweetened Condensed Milk (milk, sugar), glucose syrup, sugar, invert sugar, water, butter and salt.

Chemical / Physical Properties

Moisture: 16-22% (Vacuum Oven @ 80°C, 4h)
Brix: 76-81% (Refractometer @ 20°C)
Water Activity: .65
Viscosity: 35,000 Cps @ 68°F
pH: 5.00-7.00 (50% solution)

Packaging

13 lb.-40 lb. pails (2 gallon or 5 gallon)
450 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): 09/27/2024
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