

FACT SHEET
CARANESS CS-P86MVF
SALTED MILK CARAMEL FILLING

Description

A premium low water activity, non-GMO, clean label, shelf-stable caramel filling for use in the confectionery and baking industries (post-bake). The product has a rich, creamy mouthfeel and robust flavor notes of caramelized sugar and cooked dairy.

Ingredient list: Sugar, Sweetened Condensed Milk (milk, sugar), glucose syrup, palm oil*, water, and salt.
*RSPO palm

Chemical / Physical Properties

Moisture: 12-15% (Vacuum Oven @ 80°C, 4h)
Brix: 78-82% (Refractometer @ 20°C)
Water Activity: 0.70 (@20°C)
Viscosity (rotative spindle): 55,000 Cps @ 95°F
pH: 4.00-7.00 (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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