



## Data Sheet

### Base-Mix “Toffee-Caramel“, Type: 5032

Sugared caramel-mix with milk sugar and flavour

#### Fields of Application

To add taste and colour in:

- dairy and dessert products
- fine bakery products and bakery mixes
- fillings and glazes
- confectionery
- ice-creams

#### Advantages

- easy use in liquid and powdered products
- no time-consuming weighing of separate components
- refinement of your products by labelling “caramel“



#### Product Information

Required Quantity: depending on the field of application 2 - 4%

Composition: sugar, caramel, lactose, flavour, salt

Nutrition Facts: 100 g contain on average:

approx. 0 g	fat
approx. 0 g	protein
approx. 92 g	carbohydrate

Further Details:

moisture	:	3,0 % max.
appearance	:	beige, fine powder
odour/taste	:	caramel-like

Microbiological Data:

total plate count	pro g :	max. 5.000
mould	pro g :	max. 50
yeast	pro g :	max. 50
Enterobacteriaceae	in 1 g :	negative
E. coli	in 1 g :	negative
pathogenic micro-organisms	:	negative

Packaging: paper bags of 25 kg with inner PE-layer

Storage / Shelf Life: minimum of 12 months, when being stored in original packing in a cool and dry place (approx. 18° C and approx. 60 % relative humidity).

