



Caramel⁺ Fillings

... naturally delicious!





Caramel⁺ Fillings

Taking its place in the top 10 food flavours in Europe, caramel and its salty variation has boomed in popularity in bakery applications. Consumers are craving for indulgent bakery treats and seek after a delicious caramel experience.

Unique Product Benefits:

- Caramel is one of five highest growing flavors in 2021
- Unique taste profile and novelty in bakery:
 - Caramel + Fruit: Pear or Apple
 - Caramel + Nut: Type Peanut (peanut-free!)
- Vegan claim possible
- Freeze-thaw stable

- For bakery applications before and after baking



Sample information*:

*Example recipe only – adjustments are possible!

FINAL PRODUCT					
Sample	Ingredients	Nutritional values per 100 g:			
		Energy	Fat	Carbo- hydrate	Carbohydrate of which sugar
Caramel-Pear Filling	Pear (70%), sugar, caramel cream (10% (sugar, water, skimmed milk powder, glucose syrup)), modified starch, citric acid, natural flavour	525 kJ 124 kcal	0.22 g	28.00 g	22.80 g 0.80 g

VALUES OF ZENTIS-PREPARATION

Preparation	Sample	Content	Bakestable	Freeze-thaw stable
Pear-Caramel Filling	1007434	70% Fruit	Yes	Yes

