

CARAMEL CUBES

PAstry

CARAMEL CONFECTIONS (TOFFEE/BUTTERSCOTCH/FUDGES/TRUFFLES)



Caramel-flavored inclusions designed for all pre-baking applications in pastry and bakery.

Caramel Cubes impart creaminess and a delightful flavor, adding a distinctive taste to leavened products, cakes, muffins, cookies, biscuits, and more.

Their special formulation allows Caramel Cubes to maintain their shape during dough processing without melting or compromising the product's properties.

In addition to the formulation, the size (6 x 6 x 6 mm) is also a fundamental distinguishing feature. Thanks to this size, the cubes dissolve during baking, creating a delightful drop of toffee-flavored caramel.

Product details

COD 000815

Allergeni/cross contaminazioni

Modalità d'uso

 Biscuits, Cookies

 Small pastry

 Pandoro



Brownie



Leavened cakes



Panettone



Cakes



Muffin



Plum cake