



Reduced Cost Caramel Sauces

Featuring True Dairy Cream Concentrate 303111 and 303193, Natural Butter Flavor 303191, and Condensed Milk WONF EXT22030

These three caramel sauces are low in cost (6¢/oz) but not in flavor. Use of True Dairy ingredients enables formulation with lower cost ingredients such as coconut oil and sweet whey powder without sacrificing quality or taste. Choose #17478 for a fresh sweet cream profile, #17479 for an indulgent buttery profile, and #17480 for a salted caramel profile.

Ingredient	App	App	App
	17478	17479	17480
Corn Syrup 42/DE	50.00	50.00	50.00
Sucrose	13.00	13.00	13.00
Medium Invert Syrup	10.00	10.00	10.00
Sweet Whey Powder	5.00	5.00	5.00
Coconut Oil, RBD, 76 MP	4.00	4.00	4.00
Butter	3.00	3.00	3.00
Natural Caramel Type Flavor	0.30	0.30	0.30
Caramel Color	0.25	0.25	0.25
Salt	0.10	0.10	0.10
Disodium Phosphate, Anhydrous	0.05	0.05	0.05
Condensed Milk WONF 304368	1.00	1.00	1.00
True Dairy Cream Concentrate 303111	0.15		
Natural Butter Flavor 303191		0.15	
True Dairy Cream Concentrate 303193			0.15

Directions:

1. Combine Corn Syrup, Sucrose, Medium Invert Syrup, and Caramel flavor. Set aside.
2. Combine remaining ingredients. Heat to 170 F and blend to form an emulsion. Homogenize at 2500 PSI.
3. Mix homogenized emulsion from Step 2 with sweetener mix from Step 1. Heat to 190 F for 5 minutes.
4. Fill into containers while hot and seal. Store at room temperature.

Other Applications Using These True Dairy Ingredients:

- Slab Caramel Cost Reduction
- Condensed Milk Ice Cream
- Vodka Sauce Cost Reduction
- Mushroom Soup Cost Reduction



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