

Vegan Latte Style Caramel Sauce

Featuring: **Vegan Milk Type Flavor 22008**

An indulgent and rich caramel flavored sauce for drizzling over and flavoring lattes, iced coffee, and desserts.

Ingredients	Percent
Water	19.26
Tapioca Syrup, 27 DE	39.0
Granulated Sugar	28.0
Sunflower Oil	6.5
Coconut Oil	5.0
Vegan Milk Type Flavor EXT22008	1.5
Sodium Stearoyl Lactylate	0.25
Micronized Calcium Phosphate	0.25
Caramel Color	0.13
Sea Salt	0.1
Carotenal, Oil Soluble	0.01

Directions:

1. Heat and blend oils with Sodium Stearoyl Lactylate and Carotenal until liquified.
2. Gradually Add Water, Vegan Milk Type Flavor EXT22008, Calcium Phosphate, and Caramel Color. Heat and mix until emulsion forms.
3. Add Granulated Sugar and Tapioca Syrup.
4. Heat to 180 F and hold 8 minutes, blending continuously.
5. Homogenize at 2500 PSI.
6. Package and cool.