



**Cargill Cocoa
& Chocolate**

**Get in touch to discover how we
can help you thrive:**

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Caramel Equilibre

**The caramel white chocolate from Cargill – a guaranteed
consumer hit**

Technical information

Applications:

Tablets, pralines, premium products, high quality bonbons, biscuits, hollow figures

Legal Appellation:

White chocolate with caramel

Possible claims:

Belgian chocolate
With caramel
With salt

List of ingredients:

Sugar, cocoa butter, whole **milk** powder, caramel powder (sucrose, skimmed **milk** powder), skimmed **milk** powder, cocoa mass, emulsifier: sunflower lecithin, natural flavouring, paprika extract, salt / Cocoa solids: 29% min
May contain **soy**

Additional information:

Sunflower lecithin
Nuts-free
Kosher

Recipe Code

HB2834A100

Delivery form:

Liquid, easymelts (buttons)

Shelf life:

12 months after production

Storage conditions:

Store in a cool (10-20°C) and dry place (air moisture <60%), no exposure to foreign odours or direct sunlight



Key Benefits

- **A guaranteed hit – capitalising on consumers' taste for caramel**
- **The only Belgian white chocolate with the real taste of caramel**
- **A whole world of possibilities thanks to a fourth chocolate colour: warm caramel**

Double appeal: innovative and delicious

Cargill's latest innovation combines fine Belgian white chocolate with the taste and warm colour of real dairy caramel. This delicious consumer favourite will appeal to every generation of consumer, and breathe new life into a world of applications.

A premium product for a guaranteed hit

Our consumer insight has shown big increases in the use of caramel over the last few years across all product lines – and we know consumers already love the combination of chocolate and caramel. Using our deep chocolate expertise, we've created a timeless and unique product that will benefit product development across many applications.

Endless possibilities for value

Cargill's Caramel Equilibre is a unique product that you can use for seasonal ranges, for exciting limited editions, for colour contrast, in a multitude of finished products and to target different consumer groups.

You can also add a number of claims to Caramel Equilibre:

- With caramel
- With salt
- Belgian chocolate

Cocoa powder

Cocoa liquor

Cocoa butter

Chocolate

Fillings

Coatings

Cargill[®]