



## PETER'S® CHOCOLATE

### CONTACT US

Cargill Cocoa & Chocolate North America  
15407 McGinty Rd W, MS 36  
Wayzata, MN 55391  
[www.peterschocolate.com](http://www.peterschocolate.com)

THERE IS CARAMEL.  
AND THEN THERE IS  
PETER'S® CARAMEL.



THE MARK

OF DISTINCTION®

PETER'S® CHOCOLATE





It's the cream of caramel for candy makers and for all who appreciate confectionery excellence and culinary artanship. In any form, Peter's Caramel is renowned for its exemplary texture and rich buttery taste with a touch of toasted sweetness for balance.



## Peter's® Liquid Caramel

Peter's Liquid Caramel is ideal for both **creamy fillings** and velvety **shell centers**. And as a finishing touch for **drizzling** over desserts, it's a topping that's hard to top.

### SPECIFICATIONS

**PRODUCT CODE:** 100000145

**FORM:** Liquid **CASE SIZE:** 35 LB Pail

### INGREDIENTS

Corn Syrup, Butter, Sugar, Hydrogenated Coconut Oil, Fructose, Milk, Emulsifiers (Mono- and Diglycerides and Soy Lecithin), Salt, Natural and Artificial Flavors, TBHQ and Citric Acid (To Preserve Freshness).

### STORAGE

Product should be stored in a cool dry area which is free of any foreign odors. Ideal storage conditions are at 55 to 65 degrees F with less than 50% relative humidity.

## Peter's® Caramel Loaf

A melting caramel that will melt your resistance. Remarkably workable, soft but never gooey, it never fails to delight. For pure **caramel confections** and **pecan caramel clusters**, it provides the definitive caramel experience. And for **caramel apples**, it coats with a creamy, shimmering finish.

### SPECIFICATIONS

**PRODUCT CODE:** 100000144

**FORM:** 5 LB Loaf **CASE SIZE:** 30 LB - 6 x 5 LB

### INGREDIENTS

Corn Syrup, Sugar, Milk, Water, Fructose, Hydrogenated Coconut Oil, Butter (Cream [Milk], Salt), Mono- and Diglycerides, Salt, Soy Lecithin, Vanillin - An Artificial Flavor.



### STORAGE

Product should be stored in a cool dry area which is free of any foreign odors. Ideal storage conditions are at 55 to 65 degrees F with less than 50% relative humidity.

## Caramel Instructions & Tips

### Melting in a Microwave

- Place caramel in a microwave-safe dish.
- Cook on high for 1 minute.
- Stir, cook on 50% power for 1 minute.
- Stir again. Repeat at 50% until thoroughly melted, being careful to avoid scorching.

### Thickening Peter's® Caramel

Add 1/2 to 1 oz. powdered confectioners' sugar to 1 lb. of Peter's® Caramel Loaf.

### Softening Peter's® Caramel

Add 1/2 to 1 tsp. evaporated milk to 1 lb. of Peter's® Caramel Loaf.

