



CARAMEL

INGREDIENTS	%
Sucrose	22.7
Corn Syrup Solids	40.4
Nutritek[®] 250 , reduced minerals whey	4.8
Sodium Caseinate	2.4
Vegetable Fat	4.75
Salt	1.0
Disodium Phosphate	0.05
Water	23.9

PROCEDURE

1. Combine all ingredients.
2. Cook slowly under constant agitation to 238°F.
3. Add vanilla flavoring if required.
4. Cast batch by depositing onto a conveyor belt and cool to 70-80°F before finishing.

BENEFITS

Nutritek 250 contributes emulsification properties to the caramel. It enhances flavor, color and texture.