

CARAMEL CUBES

PASTRY

Caramel-flavored inclusions designed for all pre-baking applications in pastry and bakery.

Caramel Cubes impart creaminess and a delightful flavor, adding a distinctive taste to leavened products, cakes, muffins, cookies, biscuits, and more.

Their special formulation allows Caramel Cubes to maintain their shape during dough processing without melting or compromising the product's properties.

In addition to the formulation, the size (6 x 6 x 6 mm) is also a fundamental distinguishing feature. Thanks to this size, the cubes dissolve during baking, creating a delightful drop of toffee-flavored caramel.

