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SAUCE CARAMEL

CARAMEL SAUCE

LONGING FOR SWEETS, CARAMEL

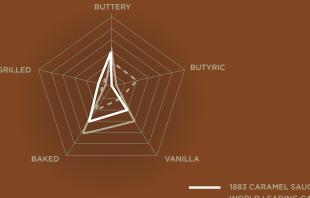
Formulated with a generous amount of pure caramel, brilliantly caramelized with milk and sugar, 1883 Caramel Sauce reveals the creamy taste of real caramel, a flavour full of mischief and lasting memories.

The milky tones produce a full-bodied mouth-watering experience.

The lovely brown hues divulge the dulce leche.

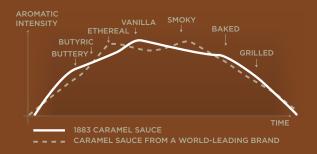
The naturally fluid foundation of caramel and condensed milk brings a light touch to this sauce, making it easy to work with.

PRECISE AROMATIC TONES



1883 CARAMEL SAUCE
 WORLD LEADING CARAMEL CAND
 CARAMEL SAUCE
 FROM A WORLD-LEADING BRAND

INTENSITY AND PURITY OF TASTE



Coffee, latte art, desserts, ice cream, sundaes, milkshakes, yoghurts, pancakes... Listen to your inspiration.

1883, unlimited creativity



VANILLA LATTE CARAMEL

Inspired by Ludovic Loizon Two-time 2010 Coffee Flair World Champion Two-time 2012 French Barista Champion



INGREDIENTS:

One 1 oz (3cl) espresso 3 1/3 oz (10cl) of whole milk 35g of vanilla powder 1 2/3 oz (5cl) of 1883 Caramel sauce 15 ice cubes Whipped cream

PREPARATION:

- 1 Decorate the inside of the glass with 2/3 oz (2cl) of 1883 Caramel Sauce.
- 2- Pour all of the ingredients into the blender using an ice scoop (15 ice cubes maximum), then blend until thoroughly mixed.
- 3- Pour the contents into the glass. Add whipped cream.
- 4- Finish by decorating the drink with 1883 Caramel Sauce.

CARAMEL SAUCE

No artificial colouring. Vegetarian. Made in France

code	pack size	bottles per case	case dimensions (mm)	case weight (kg)	cases per pallet	pallet dimensions (mm)	pallet weight (kg)	shelf life (months)
4692	2L 67,6 fl.oz	2	228x141x259	5,55	34x4 tiers	1000x1200x1180	779	18
4693	500ml 16,9 fl.oz	6	212x144x261	4,25	37x4 tiers	1000x1200x1188	654	18
4689	30mL Pump for 2L Large Pump Bottle							

