

Caramelo 33%

LUKER
Chocolate®

NEW CARAMEL CHOCOLATE COUVERTURE



AVAILABLE CLAIMS:



CRAFTED
AT ORIGIN



SUSTAINABLE
SOURCED COCOA



KOSHER



NON
GMO



DID YOU KNOW?

In the last 5 years chocolates with caramel have achieved 14% share of global launches. Chocolate bars being the category with the highest share, reaching 280 launches per year.

DARE TO CREATE!

Our caramel chocolate couverture combines Luker's signature Cacao Fino de Aroma and one of the most popular confectionary flavours. We use caramelized milk that results in an indulgent experience with top quality ingredients. Here are some popular combinations to let your mind run:

EXPLORE NEW FLAVOURS:



Hazelnut



Chai-spices

TASTE DIFFERENT TEXTURES:

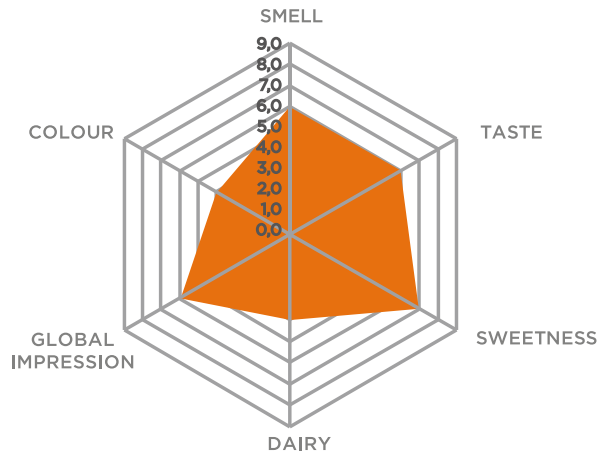


Salted
Caramel



Crunchy
nuts

FLAVOUR PROFILE



Fine milk chocolate with a creamy caramel flavour that is perfectly balanced with sweet scents and strong caramelo notes that highlight a delicate smooth texture with a simple mouthfeel that give this couverture the perfect end.

INGREDIENTS: Sugar, cocoa butter, milk powder, skimmed milk powder, cocoa mass, caramelized milk powder (Milk solids, sugar, caramel colour, sodium bicarbonate (E500) and anticaking agent (E551)), whey powder, emulsifier (sunflower lecithin), natural caramel flavor, natural vanilla flavor. Cocoa solids: 33% minimum. Contains: milk. May Contain soy.

CRYSTALLIZATION CURVE

40 - 45 °C (104 - 113 °F)
CAMEL CHOCOLATE

28 - 30 °C
(82,4 - 86 °F)

* Same as regular milk chocolate

KEY FACT

- **Which applications are more suitable for this couverture?**

The versatility of this couverture allows it to be used for most confectionary, enrobing, moulding and pastry products.



If you want to use this couverture for your products leave us your enquiry here:

