



Ingredients to reimagine gastronomy



NEW FLAVOUR

Salted Caramel Crispies

**A new
flavour
joins the
ranks of
our iconic
Crispies
range.
Salted
Caramel.**





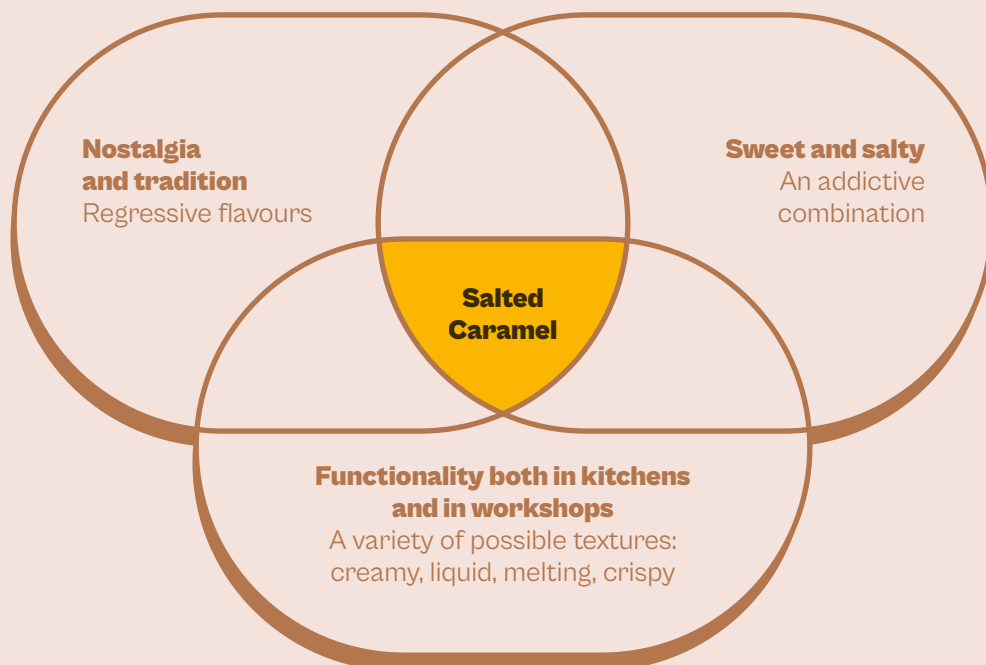
Why Salted Caramel?

Salted Caramel is a flavour that awakens memories of self-indulgence and offers warm sweetness. The subtle salty contrast makes it rounder, more intense and more memorable on the palate.

Its balance between notes of caramel, butter and salt adds depth and a lingering flavour.

Thanks to its round, enveloping profile, it is especially versatile – perfect for fine pastries, ice cream, chocolates, fillings, toppings, and high-end gastronomic creations.

All this makes **Salted Caramel** an especially wise choice for our Crispies range.



**3 versions
of Salted
Caramel
crispiers.**

**3 different
experiences
on the palate.**

**Multiple
applications.**



SALTED CARAMEL CRISPY

56384 750 G



Golden brown nuggets that stand out for their looseness and firm consistency, offering both an authentic crispy texture and an intense Salted Caramel flavour.

SALTED CARAMEL WET PROOF CRISPY

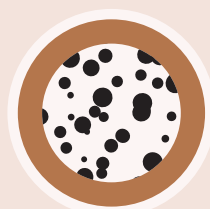
54363 750 G



Firm pieces of intense Salted Caramel coated with a cocoa butter blend. Thanks to this *wet proof* coating, each golden brown granule maintains its texture unchanged, even in direct contact with moist ingredients.

SALTED CARAMEL PETA CRISPY

54365 750 G



Effervescent centres covered by a cocoa butter blend, caramel powder and *fleur de sel*. Their hydrophobic coating allows the granules to retain their firmness and bubbling effect much longer.



An intense
Salted Caramel flavour



Moisture-resistant coating,
made from a blend of:

- Cocoa butter
- Caramel powder
- *Fleur de sel*.



Brightening agent
(Arabic gum)



Sparkling sugar
(neutral *peta*)



THE 3 TYPES OF SALTED CARAMEL CRISPIES

	SALTED CARAMEL CRISPY	SALTED CARAMEL WET PROOF CRISPY	SALTED CARAMEL PETA CRISPY
Salted Caramel flavour strength	 High	 Medium-high	 Low
Resistance to humidity	 Low	 High	 Average
Texture on the palate	Crispy	A crisp heart that melts in the mouth.	Melts in the mouth, with an effervescent surprise.
Stability (in days)	Toppings: 1 day Dry applications: 1 week in chocolate fillings, from 6 to 24 months in pure chocolate.	Toppings: 2-3 days Inclusions: 30 minutes for milkshake type drinks (served immediately), 2–3 days for custard or flans, 6 to 24 months for dry applications such as spreads or chocolate.	
Top applications	Dry applications (pastries, biscuits) or chocolate fillings (bars, candies).	Toppings: Ice cream, plated desserts, pastries, specialty drinks, chocolate (bars). Pastry fillings.	





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