



## APITO FLAVOURING PASTE – CARAMEL

### OVERVIEW

A flavouring paste with a caramel flavour for cakes, sponges and icings. Easily disperses in icings, creams and cake batters, giving a rich caramel colour and flavour.

### USAGE

Use approximately 30g of Apito Caramel Flavouring Paste for each 1kg of icing, cream or cake batter.

### INGREDIENTS

Water, Flavour, Colour (150c), Propylene Glycol (1520), Vegetable Gums (413, 415), Salt, Preservative (202)

### PACKAGING

Code	Size	Type	Palletisation
431102	1 KG	Bottle	
431103	4.5 KG	Bottle	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	359.00
Protein (g)	0.00
Fat- Total g	0.00
Fat - Saturated g	0.00
Carbohydrate (g)	20.20
Carbohydrate-Sugars g	8.90
Dietary Fibre g	0.40
Sodium mg	512.00

## ADDITIONAL INFORMATION

Product Info:

Soft paste form.

Easily disperses in icings, creams and cake batters.

Rich caramel colour and flavour.

Ready to use straight from the container.



### STORAGE

Store below 25°C in clean,  
dry conditions and protected  
from direct sunlight.



### SHELF LIFE

365 days



### TYPE

Bottle



### ALLERGENS

Contains: no added allergens



### CATEGORY

Flavouring Pastes, Essences & Colours



### FINISHED PRODUCT

Flavouring Paste