

Condensed milk

# Sweetened, caramelized condensed milk



Thick sweetened condensed milk with a caramel flavor, a sucrose content of >40% and total DM of approx. 70%. Made from fresh, pasteurized milk (100% cow's milk) and sugar. Water is partially removed in a purely physical evaporation process. Standard fat content: 8%. Fat and sugar content as well as texture and viscosity can also be adjusted individually based on the customer's specifications. "Clean Label" product with no flavors or other additives added.



## Use

- › Confectionery, toffees, candies
- › Caramel products
- › Chocolate bars, chocolates fillings
- › Dessert sauces, desserts
- › Ice cream
- › Fine pastry products
- › Bread spreads
- › Cream fillings
- › Cereals

## Product benefits

- › Fine, natural caramel flavor
- › Imparts a nice and natural caramel color to the final product
- › Stable and uniform quality of the sugar crystals – ideally suited for further technological processing
- › Individually adjusted texture, fat and sugar contents – simplifies your production process
- › Pleasant mouthfeel with smooth texture
- › Pure natural product without additives = Clean Label ingredient

## Product information

### Product variations

8% fat (other fat levels available upon request)

### Legal name

Sweetened condensed milk, 8% fat

### Ingredients

Milk, sugar

### Packaging

- › Bag-in-Box with liner: 5–50 kg
- › CHEP Pallex returnable container with liner: 500–1,000 kg
- › Disposable container with liner: 1,000 kg
- › Fluid bag: 1,200 kg
- › Drum: 280 kg
- › Sterile container: 500–1,000 kg
- › Tank truck: 24,000–26,000 kg

Other packaging sizes are available upon request that can be individually adapted to your recipes, batch sized or application technologies. Please contact us for details.

### Certificates

- › ISO 9001:2008
- › IFS (Higher Level)
- › Kosher

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