

DELVE INTO A WORLD OF DELIGHTS ...

Arômes & Co is committed to the art of creating flavors and colors for the food industry to stimulate the finest taste buds and to support the standards of excellence with agro- Industry.

Arômes & Co offers more than 100 caramel references according to the applications dedicated to each type of caramel, with a very wide color palette, ranging from light soft sweet caramel to brown caramel, with intense and full-bodied taste.

We have always considered food safety a top priority. This is why we are on the lookout for regulatory and scientific changes in our products to ensure that they are safe and comply with the regulations currently in force.

OUR CARAMELS RANGE

AROMATIC CARAMEL

COLORING CARAMEL

BURNT SUGAR KARASIRUP

CARAMEL SPECIALITIES

CARAMEL FLAKES

MAIN USES

| AROMATIC CARAMEL | COLORING CARAMEL | BURNT SUGAR KARASIRUP | CARAMELS SPECIALITES | CARAMEL FLAKES |
|------------------|------------------|-----------------------|----------------------|-----------------|
| Dairy products | Bakery | Bakery | Confectionery | Confectionery |
| Ice creams | Biscuit factory | Sodas | Ice creams | Ice creams |
| Aroma holders | Delicatessen | Charcuterie | Dairy products | Dairy products |
| Pastries | Sauce | Coffee and pastry | Biscuit factory | Biscuit factory |
| Sauces | Sodas | Soups and sauces | Pastry | Pastry |
| cooked dishes | Beer | Bouillons | | |
| Apéritifs | Confectionery | Canned food | | |
| Liqueurs | | | | |

APPLICATION BENEFITS

ICE CREAM & DAIRY PRODUCTS

- Enhancer of ice cream flavor.
- Ideal viscosity for puddings, creaminess and topping look.

BEVERAGES & SPIRITS

- Intensification of taste.
- Color brightness: fresher brown and bright red..
- Easy Handling: can be added at any stage of the preparation process.
- Economical (Price, compared with the price of malt).

CHARCUTERIE & SAUCES

- Intensification of taste and color.
- Homogenization of savory flavors.

BAKERY & PASTRY

- Enhancement of taste.
- Improved crunchy aspect.

CHOCOLATE & COFFEE

- Optimal coffee flavor.
- Best length in the mouth.
- Fresh brown color.
- Better homogenization with milk.

