



Caramelized Milk Powder Applications

What's better than our traditional European caramelized sugars? EFPs Caramelized Milk Powders! Crafted using the same traditional process as our caramelized sugars, with the addition of high quality milk ingredients to provide a full caramel note with a sweet, smooth and creamy taste. Caramelized Milk Powders provide the distinctive flavor boost your application is looking for.

Suggested Uses:

EFP CARAMELIZED MILK POWDERS		BENEFITS
FK31 CARAMELIZED WHOLE MILK POWDER FK33 CARAMELIZED CREAM POWDER FK40K CARAMELIZED SKIM MILK POWDER	BOOSTS FLAVOR, IMPROVES MOUTHFEEL, ENRICHES COLOR AND SMOOTHS FLAVOR PROFILE	
APPLICATION	SUGGESTED USAGE LEVEL	
LIGHT BREADS	1% – 5%	
CAKES	5% – 10%	
COOKIES	5% - 15%	
BAKERY FILLINGS	1% - 5%	
CHOCOLATES	7% - 10%	
CHOCOLATE SPREADS	2% - 4%	
CHOCOLATE FILLINGS	5% - 15%	
ICE CREAMS	1% - 10%	
DAIRY DESSERTS	2% - 10%	
SNACKS	2% - 10%	
NUTRITIONAL & CEREAL BARS	5% - 10%	
VANILLA BASED APPLICATIONS	1% - 5%	