

CARAMEL SAUCE COLLECTION

Pure bliss in a jar. Enjoy our "World's Greatest Caramel" into a sauce and add to desserts, ice creams, fruits and other favorite combinations. Can be indulge on it's own with a spoon.



FLEUR DE SEL CARAMEL SAUCE

This sauce features Belgian-style caramel with Tahitian vanilla bean and is accented with



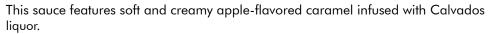
SRP: \$10.50

QTY/CASE: 24 units/case *Mixed cases available

Ingredients:

Cream, sugar, glucose, butter, Tahitian vanilla bean, fleur de sel. Produced in a facility that handles peanuts, tree nuts, milk, wheat and soy.







UPC: 804879373407 SRP: \$10.50

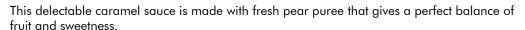
QTY/CASE: 24 units/case SHELF LIFE: 9 Months

*Mixed cases available

<u>Ingredients:</u>

Cream, sugar, glucose, butter, apple puree, Calvados liquor. May contain trace elements of alcohol. Produced in a facility that handles peanuts, tree nuts, milk, wheat and soy.

POIRE CARAMEL SAUCE





SRP: \$10.50 UPC: 804879373384

QTY/CASE: 24 units/case SHELF LIFE: 9 Months *Mixed cases available

Ingredients:

Cream, sugar, glucose, butter, pear puree, pear liqueur. May contain trace elements of alcohol. Produced in a facility that handles peanuts, tree nuts, milk, wheat and soy.

GINGEMBRE CARAMEL SAUCE

This sauce features light, smooth caramel infused with fresh ginger.



UPC: 804879373377 SRP: \$10.50

QTY/CASE: 24 units/case SHELF LIFE: 9 Months *Mixed cases available

<u>Ingredients:</u>

Cream, sugar, glucose, butter, lemon juice, ginger. Produced in a facility that handles peanuts, tree nuts, milk, wheat and soy.