



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 Belgium-style caramel with Tahitian vanilla bean and is accented with Fleur de Sel.

UPC: 804879373414

SHELF LIFE: 9 Months

SRP: \$12.00

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.

CALVADOS CARAMEL SAUCE



This sauce features soft and creamy apple-flavored caramel infused with Calvados liquor.

UPC: 804879373407

SHELF LIFE: 9 Months

SRP: \$12.00

QTY/CASE: 24 units/case

*Mixed cases available

Ingredients:

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



This delectable caramel sauce is made with fresh pear puree that gives a perfect balance of fruit and sweetness.

UPC: 804879373384

SHELF LIFE: 9 Months

SRP: \$12.00

QTY/CASE: 24 units/case

*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

SHELF LIFE: 9 Months

SRP: \$12.00

QTY/CASE: 24 units/case

*Mixed cases available

Ingredients:

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