Caramelized Milk Powder

A perfect cocoa substitute for confectionary and desserts

Indulgence Starts Here: Create moments that enhance the enjoyment of life with our Caramelized Milk Powder.

It delivers a rich, creamy caramel flavor with natural sweetness and perfectly enhances color. This makes it an ideal cocoa substitute for confectionery and desserts, elevating your creations with a perfect taste profile and excellent processing properties.

PRODUCT INFORMATION

DMK Industry introduces a Caramelized Milk Powder – both a Whole Milk Powder variant as well as a Skimmed milk Powder variant from pasteurized and standardized milk with the addition of sugar (10%). It offers a rich, creamy flavor with natural sweetness making it a perfect cocoa substitute for confectionary and desserts

APPLICATIONS

- **"White" caramel chocolate**
- **Caramel Truffles/ Pralines**
- **Caramel Ganache**
- **Double Cookies with caramel crème**

KEY BENEFITS

- Dark brown powder with excellent loose properties
- Very good processability in chocolate manufacturing
- Partial substitutes cocoa in production process
- Cost benefits in chocolate/ confectionery application

dmk INDUSTRY | Encapsulates & Powders by DP supply

FOR FURTHER INFORMATION PLEASE CONTACT US
DMK Deutsches Milchkontor GmbH
Industriestraße 27, 27404 Zeven, Germany | Tel.: +49 4281 72-0
Fax: +49 4281 72 58-297 | info@dmk.de | Web: www.dmk.de