



Pralines / Truffles

Caramelized WMP

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

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.

ADVANTAGES OF CARAMELIZED WMP

- Introduction of caramel taste and colour into white chocolate. Therefore, possible reduction of usage of cocoa mass.
- Usage in low viscous fillings just like a milk powder without adapting recipe

PROCESS

Produce chocolate with caramelized WMP. Heat up whipping cream to 60°C. Chop chocolate and add it to the hot cream while stirring. Continue heating up the mixture to 90°C. Afterwards, cool down the mixture to 30°C before filling it in the desired praline hollows. Cover the hollows with chocolate.

INGREDIENTS

Caramelized chocolate	75.0 %
Whipping cream (33% fat)	25.0 %
TOTAL	100.0 %



Encapsulates & Powders



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