

The rediscovery of Caramel

Kitchen blowtorches used to caramelize dessert toppings are all the rage in modern kitchens. No TV Chef can do without one and no coffee shop can afford not to offer "coffee with a caramel flavour". However, caramel as a flavour is enjoying a renaissance at the moment and anyone who thinks that caramel is just one single flavour is quite mistaken. The specialists from Dr. Otto Suwelack have developed a wide range of caramelised powders with different aroma profiles and fat contents to suit a whole range of tastes and applications.



Whether as a solid, paste or liquid designed for fillings, couvertures, an aroma or as a main ingredient - caramel is more popular than ever. Used in chocolate fillings, drinks, bars, ice cream, biscuits, cakes, desserts or sweets, the characteristic milk-caramel taste gives the palate a distinctive sensory experience which the consumer has loved from childhood. From the marketing perspective, caramel not only has history but also memories - a taste that invokes pleasant memories of childhood and mouth-watering caramel sweets.

The classics

Caramel offers a universe of taste profiles, from mild-sweet to strong-roasted. This is achieved by the cooking process. Different temperatures and complex interactions (Maillard-reaction) between the different ingredients bring out the different caramel notes. There have been many efforts, driven by cost reduction or due to technological facts, to imitate this combination of milk components, fats and sugars. However, these imitations do not bear comparison with the original.

They simply do not evoke the same complex taste experience as a classically produced caramel mass.

With a special procedure and modern drying techniques we have succeeded in stabilising the characteristics of a liquid caramel mass in a powder. A freshly produced caramel mass goes through a gentle drying procedure and becomes transformed into a powder. This powder known as Caramilk has the same sensory characteristics as classic caramels but also exhibiting enormous advantages when processing.

Versatile, easy and sure to process

Caramilk, being a true caramel in powder form can not only be used in hydrous products such as ice cream, drinks, dressings or toppings. It is especially suitable for applications where the humidity of a liquid caramel would have negative effects on the structure or shelf life. Caramilk is therefore perfectly suited for use in water free caramel fillings for chocolates and pralines, biscuits, wafers, coatings or chocolate masses. It can also be used in cereals and dessert mixes.

The pure and pleasant taste of Caramilk gives the impression of a freshly cooked caramel sauce without having to put up with a complex and problematic caramel production. If the production facilities for a



Caramilk Dulce de Leche



Caramilk Crème Brulée



You can order this praline box with different Caramilk fillings as a sample at Suwelack.

Fillings with:

1. Caramilk light 122 B
2. Caramilk Dulce de Leche
3. Caramilk Confiture de Lait
4. Caramilk Crème Brulée
5. Caramilk brown 322V
6. Caramilk brown 322B

smooth caramel mass production are not available, Caramilk offers the possibility of producing good tasting caramel products without facing any technological, hygienic or quality problems.

Advantages of these caramel specialities

The production of Caramilk is standardised and ensures a consistently good product. Apart from a bespoke production, there will never be differences in characteristic or degree of caramelisation between batches. The powder form makes Caramilk easy to handle, which is important not only for the dosage but also for the storing. For applications where the aW Value (Water Activity) poses a problem (and therefore the use of classic caramel masses is limited), Caramilk offers the possibility to produce a stable final product.

The most convincing argument for the use of this unique caramel powder is its taste though. Variations from a light up to a strong caramelisation degree cover all varieties of caramel tastes available on the market. There are no limits for the imagination and product diversity. Not even sensible products with

little residual moisture represent an obstacle.

Caramilk Classic

Originally caramel was made by heating up sugar and adding milk after the melting and caramelisation process in order to get a cream. This basic process is considered when producing Caramilk classic. Caramilk classic is a range of caramelised products made in a traditional way with a high sugar content. They offer an intense and rounded milk caramel taste. The Caramilk Classic products are basically fat free and allow for lowered production costs. Ideal applications for this range are all kinds of fat fillings.

Recent developments from Billerbeck tie up to well known aroma profiles such as Crème Brulée, Confiture de Lait or Dulce de Leche. These products have a unique taste profile which has big opportunities to be differentiated on the market and also within the assortment. Differentiation also means specialisation and sets the basis for a higher price level. This is supported by the clear aromatic identification of well known products around which marketing concepts can be built.

Variety is the Spice of Life

In order to satisfy the different customer expectations, Caramilk is available in different variations. The caramelisation degree can be chosen from very low to very strong. Through the parameter of the caramelisation degree and the fat content of 0%, 12 % up to max 22%, the taste of Caramilk can be influenced. The spectrum goes from a well rounded caramel taste up to an intense roasted flavour. This enables you to match a caramel flavour for the precise application.

A white chocolate for example, benefits from a pleasant rounded taste and the sweetness is reduced if the mass is produced with Caramilk light. The light colour of the chocolate does not suffer any alteration. It is astonishing that in test panels a caramel taste it not perceived. However, the chocolates with Caramilk are always preferred. In fillings for chocolates and chocolate candies the stronger caramelised Caramilk products such as Caramilk brown or roasted are more suitable. The different fat contents and types - butter or vegetable fat - support the creaminess of a filling.

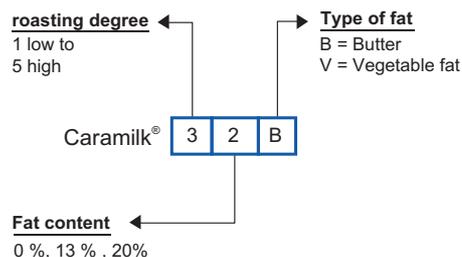
Also whole milk chocolate masses made with Caramilk with a stronger caramelisation degree, obtained very good test panel results. Actual market trends can easily be followed by using the Caramilk specialties Dulce de Leche, Confiture de Lait and Crème Brulée.

Resume

Whether a subliminal round note or a more ostensibly strong caramel taste, all this is possible to achieve with the Caramilk products of Dr. Otto Suwelack. New in the assortment are the premium varieties Crème Brulée, Confiture de Lait and Dulce de Leche, which are deliberately associated with well known aroma profiles. Creativity is not limited anymore by the water content of traditional Caramilk masses or by expensive changes in the production to produce a caramel mass. In fact, the Caramilk range offers a broad assortment of caramel powders easy to work with and which do not require any changes in the production.

Discover with Caramilk® the world of caramel.

Caramilk nomenclature



Ref.No.	Product	Ref.No.	Product
Classic caramel tastes:		New taste profiles:	
80464	Caramilk Classic	80376	Caramilk Dulce de Leche
80483	Caramilk Classic brown	80440	Caramilk Confiture de Lait
80421	Caramilk light 100	80429	Caramilk Crème Brulée
80071	Caramilk light 122 B		
80178	Caramilk brown 313 B		
80245	Caramilk brown 322 B		
80134	Caramilk brown 322 V		
80303	Caramilk roasted 520 V		

B = Butter, V = Vegetable fat

New market trends:

Dulce de Leche

To describe Dulce de Leche only as caramel would not be quite correct. This special caramel variety is more a kind of milk paste. Milk and sugar are mixed and thickened through heating in order to get a very sweet, creamy brown mass, comparable to a prestage of caramel candies.

The story behind it: By the end of the Argentinean civil war in July 1829 two generals, Generals Lavalle and Rosas, met in Lavalle's house to negotiate the peace for the province of Buenos Aires. Rosas came too early to the meeting and decided to take a nap on Lavalle's camp bed. The maid, who was preparing the traditional milk and sugar brew for the General, saw him and ran out screaming for help. When everybody finally calmed down, she went back to her camp kitchen to find out that her milk and sugar had become a sweet brown mass. This was the birth of the Dulce de Leche. Still today, Dulce de Leche is popular all over Latin America and is mainly used as a bread spread or for the preparation of sweet deserts.

Confiture de Lait

The production process of the French Confiture de Lait is very similar to the Dulce de Leche. The difference lies in the used ingredients. Confiture de Lait is rounded up with vanilla. Confiture de Lait is also used mainly as a bread spread and to give the special kick to sweet deserts.

The story behind it: Napoleon, who else! Or more precisely, his cook. He was preparing lunch for his commander and the troops when a surprise enemy attack disturbed the kitchen brigade. As with the previous case, the sweetened and aromatised milk was left longer than planned on the fire. However, whether the emperor himself tasted what was left on the pot is unfortunately not known. It is, however, certain that the cook took over this accidental product into his recipe repertoire and saved it into the peace.

Crème Brulée

Well known as a pudding like dessert with a layer of caramelised sugar on the surface, Crème Brulée combines a light vanilla note with a soft egg taste. Both rounded up by a caramel taste. The combination of egg, vanilla, milk and caramel creates a special note which has already entered the gourmet fanes.

The story behind it: Crème Brulée is the standard dessert of the haute cuisine. Even in the White House the dessert with the caramel note is being served. As Chef Pâtissier Roland Mesnier revealed, Crème Brulée is always served when a counter weight to the political world problems is necessary. In its home country, France, Crème Brulée has even achieved to give its name to a characteristic of famous wines. The Crème Brulée aroma is typical for ripe Sauternes and sweet wines from the area Coteaux du Layon.



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