

WANDER

Milk Crumbs

for natural flavouring of
chocolate and candies

The new Premium Product from Wander for the industry combines the creamy and rich taste of the unskimmed milk with the typical note of caramelized sugar to a great toffee experience!



Milk Crumbs

The consumers appreciate the taste of caramel more and more. Our premium product Milk Crumbs consists exclusively in natural raw materials without any flavour and additives.

During the manufacturing process of Milk Crumbs, the milk, sugar and barley malt extract are pasteurized, dried under vacuum and finally grinded. This gentle way of drying gives the typical, fine, inimitable and distinctive taste of toffee.

Tarif Code	Product Name & Code	Storage	Shelf Life	Package
1901.9089	2167690 Milk Crumbs 1x (25kg)	cool (10 - 20° C) and dry	6 months	25kg BigBag

Industrial Advantages

- Easy to use in the production (very flowable, no dust formation)
- Easy to storage
- Milk Crumbs may replace a part of milk and sugar in the recipe of your product
- GMO free
- Barley malt is used in such a small quantity that your product can be declared with glutenfree (< 20 ppm)

Legal Declaration

Unskimmed milk, sugar and 1 % barley malt extract (no additional aroma or E-number required, only the raw materials which are already in the milk chocolate).

Applications

- Milk chocolate
- Chocolate mass / praline
- Flavouring of ice cream
- Cream filling
- Topping for ice cream or desserts
- Candies
- Biscuit
- Sweet coffee whitener

Labels



Contact



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