

# 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	102167690 Milk Crumbs 1x (25kg)	cool (10 - 20° C) and dry	9 months	25kg, BigBag

## Industrial Advantages

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

## Legal Declaration

Unskimmed milk, sugar and barley malt extract (no additional aroma or E-number required)

### Labels



Halal and kosher certificate on request

## **Applications**

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



### Contact



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