



LACTALIS CANADA
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Caramel

featuring **Prestige® 275**

Formula	% by Weight
Water	10.00
Prestige® 275	9.50
White Sugar Salt	32.00
Biscreme, Hard Vegetable Shortening (CanAmera Foods)	0.20
Lecithin	15.00
Corn Syrup - 62DE	0.40
Vanilla Extract	32.50
	0.40
Total	100.00

Procedure (requires the use of a Toffee Maker)

- Heat all of the water in a double boiler on the stove top to 35°C.
- Using a wire whisk, dry blend sugar, salt and **Prestige® 275**, slowly add to water while continuously whisking.
- Melt Biscreme shortening in a separate container (approximately 1:30 - 2:00 minutes in a microwave)
- Add lecithin to shortening, blend together and add to sample in double boiler.
- Add the glucose and continue whisking while reheating to 70°C.
- Remove from double boiler, place sample in toffee pot and set up on toffee maker.
- Set the speed at 300 R.P.M. and the temperature control at #5.
- Heat slowly to 112.5°C and hold at this temperature until the desired caramelization and flavour are achieved. (Brix should be 90.0 - 92.0 solids)
- Add vanilla, mix 1 minute longer and remove from machine.

The information contained herein is, to the best of our knowledge, accurate. The data outlined and the statements made are intended only as a source of information. No warranties, expressed or implied, are made. On the basis of this information, it is suggested that you evaluate the product on a laboratory scale prior to use in a finished product. The information contained herein should not be construed as permission for violation of intellectual property rights.

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Caramel

Control

Formula	% by Weight
Sweetened Condensed Whole Milk	37.41
White Sugar	6.47
Salt	0.45
Biscreme, Hard Vegetable Shortening (CanAmera Foods)	3.65
Lecithin	.36
Corn Syrup - 62DE	51.49
Vanilla Extract	0.17
Total	100.00

Procedure (requires the use of a Toffee Maker)

- Heat all of the Sweetened Condensed Milk in a double boiler on the stove top to 35°C.
- Using a wire whisk dry blend sugar and salt, slowly add to SCWM while continuously whisking.
- Melt biscreme shortening in a separate container (approximately 1:30 - 2:00 minutes in a microwave)
- Add lecithin to shortening, blend together and add to sample in double boiler.
- Add the glucose and continue whisking while reheating to 70°C.
- Remove from double boiler, place sample in toffee pot and set up on toffee maker.
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