



PERFECT BLEND OF PREMIUM INGREDIENTS
READY TO BE USED AND ENJOYED



SALTED CARAMEL SAUCE

Recommended application:

Soft gelato, Gelato, Ice cream, Pancakes, Waffles,
Crêpes, Desserts in a glass, Cakes, and Tarts.
With the additional heating at 35°C - 40 °C in a
water bath, any dessert will have an irresistible
taste.



More varieties: Chocolate Hot Fudge and Caramel

For inquiries, collaborations, or more
information about the product,
packaging options, and technical
details, please contact us at
office@desing.rs

www.desing.rs

