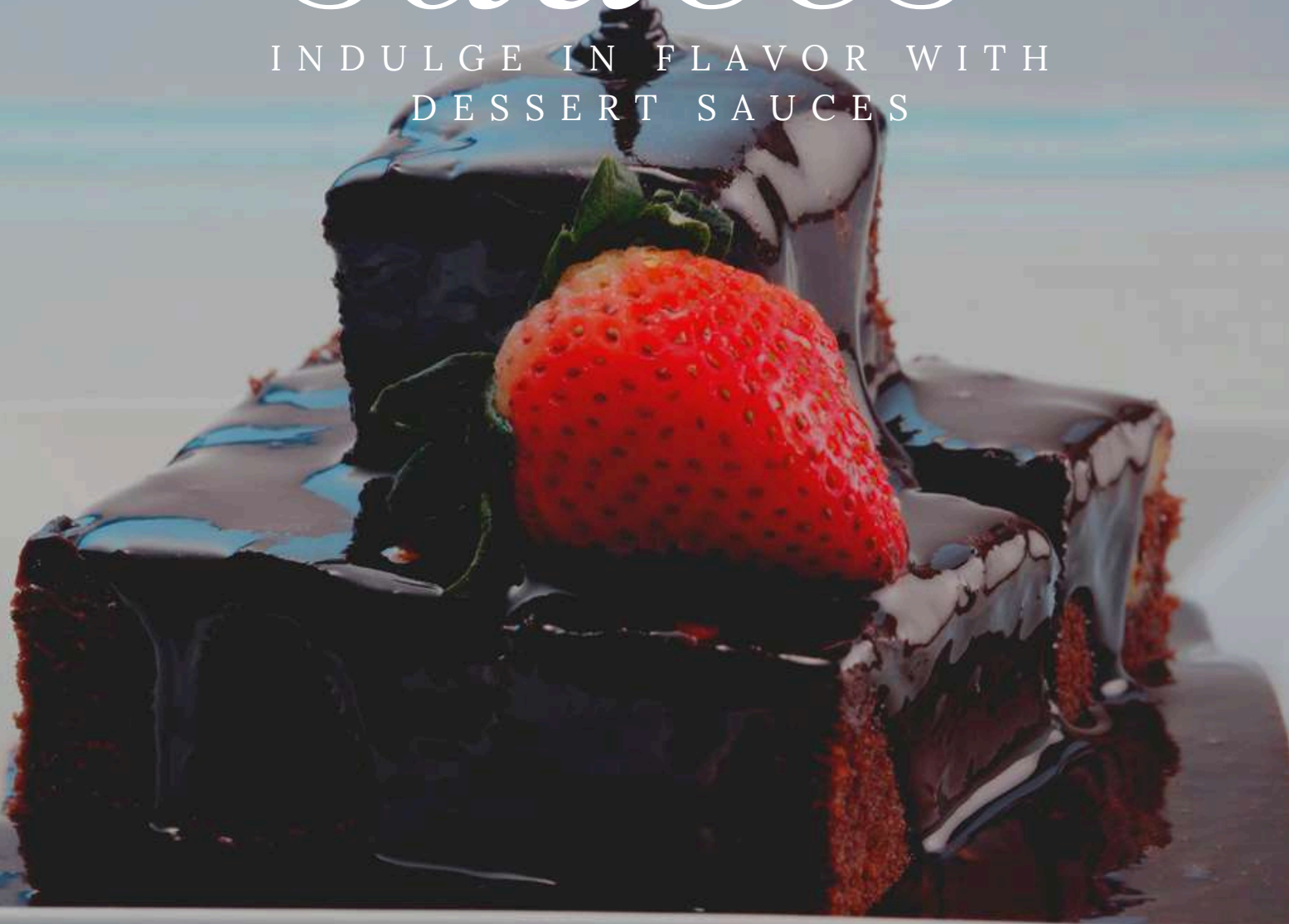


Dessert sauces

INDULGE IN FLAVOR WITH
DESSERT SAUCES



At Desing we craft dessert sauces that elevate every sweet moment into an extraordinary experience. From rich chocolate and silky caramel to vibrant fruit flavors, each sauce is created with premium ingredients to add depth and delight to any dessert. Whether drizzled over ice cream, added to pastries, or swirled into coffee, our sauces are designed to bring the perfect finish to your favorite treats. Discover the difference in every drop and let your desserts shine with Desing gourmet sauces.

- **Chocolate** - Pure indulgence in a bottle. This rich, smooth chocolate sauce is perfect for brownies, ice cream, or your morning coffee. It's the ultimate taste of comfort, made to satisfy your deepest chocolate cravings.
- **Caramel** - A velvety, buttery delight that adds warmth and luxury to any dessert. Drizzle it on fresh fruit, pancakes, or a slice of pie for that touch of elegance only caramel can bring.
- **Strawberry** - Like a bite of summer! This sauce captures the juiciness of sun-ripened strawberries, perfect for yogurt, cakes, or even a dash in sparkling drinks.
- **Raspberry** - Bright and slightly tangy, our raspberry sauce is made with real berries for a taste that's both intense and refreshing. Pair it with chocolate desserts, cheesecakes, or morning oats.
- **Bubblegum** - A fun, sweet surprise! This flavor brings back childhood memories with every spoonful. Add it to sundaes, milkshakes, or drizzle it over birthday cupcakes for a nostalgic touch.
- **Salted Caramel** - The classic caramel flavor, now with a hint of sea salt for balance and sophistication. This sauce brings a rich depth to any dessert, perfect for everything from ice cream to tarts.
- **Mango** - Sweet, smooth, and tropical, our mango sauce is like a mini vacation in every bite. Use it on pancakes, in smoothies, or as a topping for frozen yogurt.
- **Forest Fruit** - A rich blend of berries and a touch of mystery, perfect for adding a bit of wild flavor to any dish. It's an ideal complement to dark chocolate, panna cotta, or a spoonful over waffles.

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

