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Caramel Sauce

featuring parmalat Prestige 101 or Protelac 290

Formula	% by Weight
Prestige 101 or Protelac 290	3.15
Brown Sugar	25.86
Salt	0.20
Water	25.94
Shortening (<i>emulsified</i>)	3.20
Soya Lecithin	0.20
Corn Syrup - 62DE	31.25
High Fructose Corn Syrup 55%	10.00
Vanilla	0.20
Total	100.00

Procedure (requires the use of a Toffee Maker)

- Thoroughly blend the first three dry ingredients with a wire whisk.
- Place ingredients in a double boiler and slowly add the water while continuing to whisk.
- In a separate container melt the shortening (microwave on high for 45 seconds). Add the lecithin to the melted shortening and while whisking add to the double boiler.
- Continue whisking and slowly add the glucose and fructose. Continue mixing to 70°C.
- Remove from double boiler and place in a toffee maker pot.
- Place on toffee maker, adjust RPM's to 300 and heat level to high
- Heat RAPIDLY on the toffee maker to 112°C, allow to caramelize.
- Add vanilla and remove from heat.
- Place caramel sauce in a container and allow to cool. Refrigerate.

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 Sauce

Control

Formula	% by Weight
Brown Sugar	25.86
Salt	0.20
2% Milk	29.09
Shortening (<i>emulsified</i>)	3.20
Soya Lecithin	0.20
Corn Syrup - 62DE	31.25
High Fructose Corn Syrup 55%	10.00
Vanilla	0.20
Total	100.00

Procedure (requires the use of a Toffee Maker)

- Thoroughly blend the first two dry ingredients with a wire whisk.
- Place ingredients in a double boiler and slowly add the 2% Milk while continuing to whisk.
- In a separate container melt the shortening (microwave on high for 45 seconds). Add the lecithin to the melted shortening and while whisking add to the double boiler.
- Continue whisking and slowly add the glucose and fructose. Continue mixing to 70°C.
- Remove from double boiler and place in a toffee maker pot.
- Place on toffee maker, adjust RPM's to 300 and heat level to high
- Heat RAPIDLY on the toffee maker to 112°C, allow to caramelize.
- Add vanilla and remove from heat
- Place caramel sauce in a container and allow to cool. Refrigerate.

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