



**elbahiense**

## Likwi Caramel®

LIQUID CARAMEL

The best ingredients from  
a pure sugarcane extraction.

### Likwi Caramel is our brand for caramelized sugar syrups

Caramelized sugar is traditionally obtained from the thermic process of sugar. Both the flavour and the golden brown color come from its thermic and melting process.

Widely used to prepare gourmet coffee drinks, soft drinks, beverages and desserts. It is also easily combined with other flavors.

Gluten-free, suitable for celiacs. This caramelized sugar of natural origin provides multiple outstanding and diverse uses based on its highly concentrated and authentic flavor coming out of the best ingredients from a pure sugarcane extraction.

### Uses

- Sauce base
- Soy and fish sauce
- Syrup for caramel custard and various dairy products
- Cereal bars
- Cookies
- Desserts
- Ice-cream

### Benefits

- Ranges from sweet to toasted flavors
- Caramel color compatibility
- High solubility in alcohol to use in spirits beverages and liquors
- Stable at high salt concentrations
- Flavor enhancer
- Natural origin

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