TOPPINGS

The hot or cool finishing touch in three natural & delicious flavours!

- ✓ Excellent, natural tastes combined with great convenience
- ✓ Served cool, they add colour & taste; served warm, they add pure indulgence!

Dark Chocolate Flavour Topping

- Intense & bittersweet chocolate taste: high in cocoa
- Attractive deep and dark colour
- Very smooth, rich and creamy mouth feel

Caramel Topping

- 100% pure caramel: overwhelming butter toffee flavour!
- Appealing warm golden brown colour
- Rich, fluid texture and mouth feel – runny enough for easy measuring out and processing

Red Fruit Topping

- Rich in fruit– and you taste it: contains 17% red currants and 10.5% raspberries! It has a very fruity, sweet and sour taste!
- Vivid, fresh red colour
- Juicy, thick and rich texture

Natural tastes – the perfect complement to your desserts

- The Callebaut Toppings have a special composition to taste and feel like they are home made.
- Their high content of noble ingredients like fruits, cocoa or pure caramel guarantees a fine, unequalled taste.

Balanced textures – for rich, natural mouth feel and precision in serving

- The texture of the Callebaut Toppings allows you to measure them out with great precision – or even to decorate with graphics and structures.
- They offer a rich, homogenous and natural mouth feel – no "jelly"-like texture!

Hot and cool – for maximal flexibility!

- Callebaut Toppings can be served chilled or at room temperature.
- Even served cold, they remain "runny" enough to be served with precision and offer an exciting touch to many desserts.
- They can also be heated in the bain-marie or in the microwave: served warm, they offer true indulgence!
- The texture becomes only slightly more runny after heating.

Ready to use – easy and handy!

- Gain time: the Toppings are ready to serve!
- Even when there's a rush, they offer you maximum convenience and allow to respond to every customer's preferred flavour.

Handily packed – you gain until the last drop!

- Top down bottle: always ready for direct use!
- Handy until the last portion: it avoids waste residues!
- You can heat the bottle in a bain-marie or directly in the microwave!
- The special composition protects the taste, aromas and colour of the Toppings.
- Every Topping allows you to maintain the same high quality, every time again.

Topping – technical information

- Can be heated until 40°C.
- Keep cool and dry in a clean, odourless space: 12°C - 20°C.
- Shelf life: in a closed packaging 14 months.
  once opened 4 weeks if stored in the fridge/2 weeks if stored at ambient temperature.

Name	Description	Ref.	Packaging
Dark Chocolate Flavour Topping	Topping with distinct dark chocolate flavour – for warm and cold use	**TOD-6022-Z38**	Bottle 1 kg
Caramel Topping	Topping with true caramel – for warm and cold use	**TOF-6042CARA-Z38**	Bottle 1 kg
Red Fruit Topping	Topping with red currants and raspberries – for warm and cold use	**TOF-60004RF-Z38**	Bottle 1 kg

CALLEBAUT
INSPIRED BY YOUR CRAFTSMANSHIP

For more technical information go to www.callebaut.com
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