



SHARED SOLUTIONS



DULCE DE LECHE
FOR ICE CREAM



DULCE DE LECHE FOR ICE CREAM

ATTRIBUTES

The new Milkaut Profesional Dulce de Leche for Ice Cream achieves an ideal balance between sweet and bitter taste. Its characteristic colour is achieved through a long cooking process and the use of natural caramel colouring. Its fluid texture allows an easy handling and blending with other ingredients.



Denomination: Dulce de Leche for Ice Cream - 10 kg Bucket

Brand: Milkaut Profesional	Weight per Package: 10 kg
Article: 121	Packages per Pallet: 80
GTIN-13: 7794820001219	Weight per Pallet: 800 kg
DUN-14: 17794820001218	Shelf Life: 120 days
Presentation: Plastic bucket	Storage: Once opened, keep refrigerated
Units per Package: 1	between 2 and 8 °C
Weight per Unit: 10 kg	

Nutrition facts:

Ingredients
Milk, sugar, dextrose, milk solids.
Colouring: natural caramel. **Preservative:** potassium sorbate.

Serving size 20 g	% of daily value
Energy value 64 kcal = 268 kJ	3%
Carbohydrate 12 g	4%
Of which:	
Total sugars 12 g	
Added sugars 7.9 g	
Protein 1.2 g	2%
Total fats 1.2 g	2%
Saturated fats 0.8 g	4%
Trans fats 0 g	
Dietary fiber 0 g	0%
Sodium 80 mg	3%



With natural
colouring



Balanced taste:
sweet and bitter



Versatile: adaptable
to a large number
of recipes



Easy blending
with other ingredients



Ideal texture
for optimal functionality



USES AND APPLICATIONS

All sorts of ice cream
products



RECIPE BOOK:

ICE CREAMS

INTENSE DULCE DE LECHE ICE CREAM

Water	235 / 445 ml
Fluid Whole Milk / Whole Milk Powder	250 ml / 40 g
Single Cream 44%	90 ml
Dulce de Leche for Ice Cream	400 g
Maltodextrin 18 DE	10 g
Dextrose	5 g
Sucrose	5 g
Neutral 5	5 g

DULCE DE LECHE ICE CREAM

Water	235 ml
Fluid Whole Milk	250 ml
Single Cream 44%	90 ml
Dulce de Leche for Ice Cream	280 g
Dulce de Leche for Bakery	120 g
Maltodextrin 18 DE	10 g
Dextrose	5 g
Sucrose	5 g
Neutral 5	5 g

SUPER DULCE DE LECHE ICE CREAM

Water	235 ml
Fluid Whole Milk	250 ml
Single Cream 44%	90 ml
Dulce de Leche for Ice Cream	300 g
Classic Dulce de Leche	100 g
Maltodextrin 18 DE	10 g
Dextrose	5 g
Sucrose	5 g
Neutral 5	5 g



At **Milkaut Profesional**, we strive to foster inspiration and collaborative work by delivering top-notch solutions to provide the ultimate gastronomic experience.

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