



SHARED SOLUTIONS



DULCE DE LECHE
FOR BAKERY



DULCE DE LECHE FOR BAKERY

Creamy
consistency



Sweet and
defined flavour



Ideal look
and colour
for confectionery



ATTRIBUTES

Milkaut Profesional Dulce de Leche for Bakery is the essential ingredient for confectionery and desserts due to its creamy consistency and optimal sweetness achieved through careful cooking. It is ideal for combining with other dairy products, such as creams and cream cheeses to prepare robust fillings suitable for decorations.

USES AND APPLICATIONS

Confectionery
Viennoiserie
Desserts



Denomination: Dulce de Leche for Bakery - 10 kg Bucket

Brand: Milkaut Profesional
Article: 6384
GTIN-13: 7794820903940
DUN-14: 17794820903947
Presentation: Plastic bucket
Units per Package: 1
Weight per Unit: 10 kg

Weight per Package: 10 kg
Packages per Pallet: 80
Weight per Pallet: 800 kg
Shelf Life: 120 days
Storage: Once opened,
keep refrigerated
between 2 and 8 °C

Nutrition facts:

Ingredients: milk, sugar, glucose, milk solids, stabilizers: agar and carrageenan, preservative: potassium sorbate, flavoring: artificial vanilla flavor.

Serving size 20 g (1 tablespoon) % of daily value

Energy value 65 kcal = 272 kJ	3%
Carbohydrate 11 g	4%
of which:	
Total sugars 11 g	-
Added sugars 8.0 g	-
Protein 1.6 g	2%
Total fat 1.6 g	2%
Saturated fat 1.0 g	5%
Trans fat 0 g	-
Dietary fiber 0 g	0%
Sodium 34 mg	1%



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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