

NEW OSA-FILLING

Caramelosa

A fine caramel flavour with hints of sea salt



Recipe suggestion: [login to download recipe](#)

Caramelosa

What is it?

It's a high quality basic filling with a wide range of application possibilities. Mainly used together with other ingredients, such as buttercream, chocolate, cream etc., in order to flavour your sweet creations.


Why working with OSA?

- Time-saving production because of the fast crystallisation properties of the product
- Suitable for mechanised moulding in one-shot machines
- Waterfree base, ensuring a long shelf life
- Prepare your pralines, petit gâteaux, macarons in advance and freeze them – aroma, texture, crispy inserts all retain the taste of freshly prepared confectionery




What are the OSAs made of?

Natural ingredients:

- Real caramel
- Sugar, cream and milk of Swiss origin 
- GMO-free soya lecithin

Certifications:

- RSPO Certification
- Halal Certification Services, Switzerland 
- Trans fats: All products are manufactured in accordance with EU and Swiss food manufacturing laws. Felchlin products contain less than the maximum limit of 0.5 % artificial trans fats (limit specified by New York City Health Code)

Find various applications on: www.felchlin.com/en

Art.No.	Product	Units	Shelf life	Ready to use	Warm up °C	Warm up °F	whipping	piping	coating	flavour-rinsing	deep-freezing
Caramelosa											
DK28E	Caramelosa	pail 2.5kg	18 mth	45	28-32	82-90	•	•	•	•	•

Your local distributor: