

# Carabreizh<sup>®</sup>

La Crème des Caramels



A sheer delight moment for the gourmets. Simply irresistible!

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## What is Carabreizh<sup>®</sup>?

Carabreizh<sup>®</sup> ( « ca-Ra- brez » pronounced) is a tasty unique caramel cream which is manufactured in Southern Brittany with premium quality ingredients.

Hand-crafted manufactured, Carabreizh<sup>®</sup> is free of artificial colour, preservative, additive, glucose and palm oil.

The raw materials used are sugar, fresh cream, fresh butter and a pinch of sea salt from Guérande.

## Where is Carabreizh<sup>®</sup> manufactured?

Carabreizh<sup>®</sup> is on the Belle Ile en Mer island in Southern Brittany on the island of Belle Ile en Mer in the biscuits and sweet produce of the Kerfood company manufactured

## What is the origin of the word Carabreizh<sup>®</sup>?

Carabreizh<sup>®</sup> comes from the word « Cara » for the word « caramel » and « Breizh » means « Bretagne » in the Breton language.

## Since when is Carabreizh<sup>®</sup> available?

Carabreizh<sup>®</sup> is spread since 2005 on the crepes and other sweet delights in France.



Red square: Manufacturing site of the Carabreizh

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## What is the secret of the Carabreizh® taste?

The secret of the unique taste of Carabreizh® is the original recipe with simple and natural ingredients (sugar, fresh cream, fresh butter with a pinch of sea salt from Guérande).

The taste of Carabreizh® with sea salt from Guérande is caramel and salted butter.

**What is the texture of the Carabreizh® caramel cream?** Carabreizh® is creamy and smooth.

## Has Carabreizh® always the same consistency?

Carabreizh® is always in the same way according to the original recipe manufactured. You could use Carabreizh cold or warm. When you heat Carabreizh® in the microwave or with the bain-marie technique, the consistency of Carabreizh® will be more fluid. The matchless taste of Carabreizh® will of course remain.

## What are the packaging sizes of Carabreizh®?

Carabreizh is in 220g glass jars as well as in 330g squeezers for the retail ma



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## USES

Carabreizh® caramel cream is to be used either cold or warm.

1 to 2 tablespoons of Carabreizh® caramel cream (about 20g / 0.70 oz.) as a spread on bread, on ice creams, on waffles, on crepes or any other sweet desserts.

Carabreizh® is the delicious topping on many desserts. Ideal as a spread on crepes, as a culinary aid for baking pastries or for cooking savoury dishes or simply pure.

Carabreizh® caramel cream could be heated up to 40°C (104°F) with the bain-marie technique or with microwave (Remove the lid before microwaving). When used warm, consistency of Carabreizh will be more fluid.

Carabreizh® caramel cream could be heated as often as wanted. The organoleptic qualities and the matchless taste of Carabreizh® caramel cream will still remain. Carabreizh® is good until the Best Before Date printed on the bottom of the glass jar has expired.

This spread could also be used for decorating plates and platters.



On crepes with apples / on waffles / on a plum pie or for the pâtisserie (« Eclair with a Carabreizh-cream filling)



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## EXAMPLES OF USES



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## STORAGE- BEST BEFORE DATE - QUALITY

### Should I store Carabreizh<sup>®</sup> in the fridge?

Carabreizh<sup>®</sup> should be stored at room temperature. Keep the jar tightly closed and store in a cool, dry place to maintain maximum flavour. Do not refrigerate Carabreizh<sup>®</sup>.

### How can you assure high quality and freshness standards Carabreizh<sup>®</sup>?

Regular quality controls of the raw materials and during the production guarantee quality and freshness of Carabreizh<sup>®</sup> glass jars. Carabreizh's manufacturer applies the highest standards for raw materials selection, production process and quality control overall. Carabreizh<sup>®</sup> is with a permanent quality department according to HACCP methods manufactured.

### How long could I my Carabreizh<sup>®</sup> glass jar use?

Carabreizh could be eaten until the expiration of the Best Before Date printed on each glass jar bottom.



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## INGREDIENTS

### Is Carabreizh® only with the raw materials mentioned on the label manufactured?

Yes of course. Carabreizh® contains only the ingredients listed on the label: sugar, fresh cream, salted butter with a pinch of of sea salt from Guérande for our Carabreizh® caramel cream and sugar, fresh cream, salted butter with sea salt from Guérande and rapeseed oil for our Carabreizh caramel coulis.

**Is there carrageen in the Carabreizh® caramel cream?** Carabreizh® is with natural raw materials und without carrageen manufactured

**Is there any gluten in the Carabreizh® caramel cream?** Carabreizh® ist free of gluten.

**Is there any palm oil in the Carabreizh® caramel cream?** Carabreizh® is free of palm oil.

### Does Carabreizh® contains allergens?

Carabreizh® with sea salt from Guérande: milk



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## CARABREIZH® - NUTRITION FACTS

Nutrition values	CARABREIZH® CARAMEL CREAM AND COULIS			
	Sea salt from Guérande		Carabreizh coulis sea salt from Guérande	
	100 g	Per serving quantity (20g)	100 g	Per serving quantity (20g)
<b>Energy Kcal.</b>	456 kcal	91,2 kcal	495 kcal	99 kcal
<b>Energy kJ.</b>	1909 kJ	381,8 kJ	2069 kJ	413,8 kJ
<b>Protein</b>	Traces	Traces	Traces	Traces
<b>Carbohydrate</b>	63g	12,6 g	52g	10,4 g
<b>Fat</b>	22g	4,4 g	31g	6,2 g
<b>Sodium</b>	Traces	Traces	Traces	Traces

