

# French butter caramel

Un moment de plaisir

 **PRODUKT  
DES JAHRES  
2026**

Exclusively  
for the baking  
trade at your  
local BÄKO

**BÄKO**

## UNMISTAKABLE QUALITY FROM FRANCE

# BUTTER CARAMEL

Discover the butter caramel product range, which combines tradition, quality, enjoyment and efficiency – the perfect supplement to any pastry. Whether as a creamy filling or with delicate caramel pieces, this butter caramel is versatile and can be used in both traditional and modern baking and confectionery.

### BENEFITS FOR THE BAKING TRADE



#### **Traditional manufacturing process**

developed and produced in France – for consistent quality and authentic taste



#### **Pumpable\*, machine-compatible\* and ready to use**

ideal for standardised processes – no preparation, no mixing, maximum production efficiency



#### **Refined with butter**

provides intense, balanced flavour



#### **Short, transparent ingredient list**

with French butter, no palm oil or artificial flavourings



#### **Versatile**

suitable for fillings, toppings, inoculation and decoration



#### **Not bake-stable**

perfect for filling pastries after baking – creamy texture and optimal melt

### VERSATILE APPLICATIONS

#### **Fillings:**

- e.g. for doughnuts, croissants, muffins and tarts
- ideal for filling after baking
- also usable as a topping or glaze
- neat or combined with fruit, nuts or chocolate

#### **Chunks:**

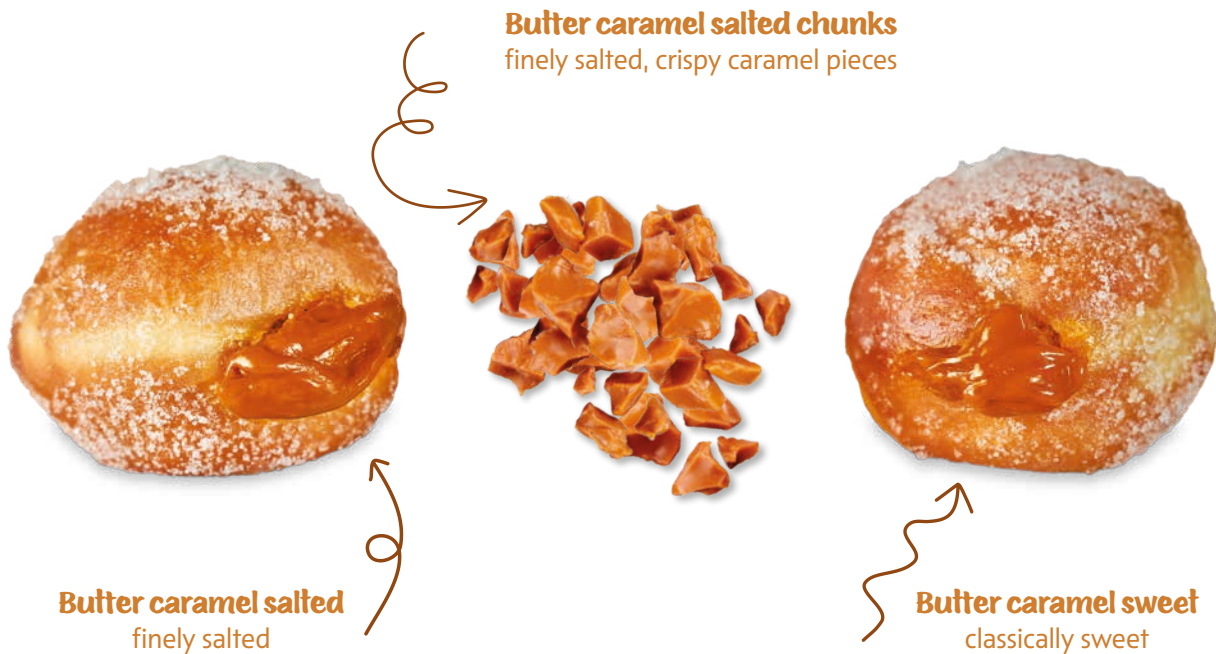
- e.g. for doughnuts, cupcakes, cakes and cookies
- ideal as a topping, filling or accent
- also as decoration on pastries, cookies and cakes
- special visual and sensory appeal



*\*only applies to fillings*

## THREE PRODUCTS, MANY POSSIBILITIES

# THE RANGE



340598	Butter caramel sweet	5 kg bucket
340599	Butter caramel salted	5 kg bucket
340601	Butter caramel salted chunks	12 kg bucket



### WHY CARAMEL?

Caramel is currently one of most popular sweet flavours around. It represents familiarity, enjoyment, emotional appeal and versatility in application. Market and flavour trends show that warm aromas such as caramel, chocolate and vanilla in particular continue to gain importance in both the baking and confectionery industries. French butter caramel combines this tradition with modern efficiency, perfectly meeting market demands.

### ORIGIN & PRODUCTION

The butter caramel is produced in France using a traditional, water-based method with butter – completely without palm oil. It is produced by METAROM France, a family-run specialist with over 70 years of experience in caramel production. In northern France, a region with a strong sugar and dairy tradition, caramel fillings are created based on the Breton caramel au beurre salé: dark golden, balanced sweetness and aromatic depth – a difference you can see and taste.



Many more details,  
such as FAQs and  
recipes, can be  
found at [https://baeko.de/  
butter-caramel/](https://baeko.de/butter-caramel/)

Contact your  
local BÄKO now!



**SWEET AND SALTED –  
DISCOVER IT NOW AND BE INSPIRED.**

Contact your BÄKO specialist advisor and try  
French butter caramel for fresh inspiration in  
your product range.