



Carat
OUTSTANDING quality
made perfectly simple!



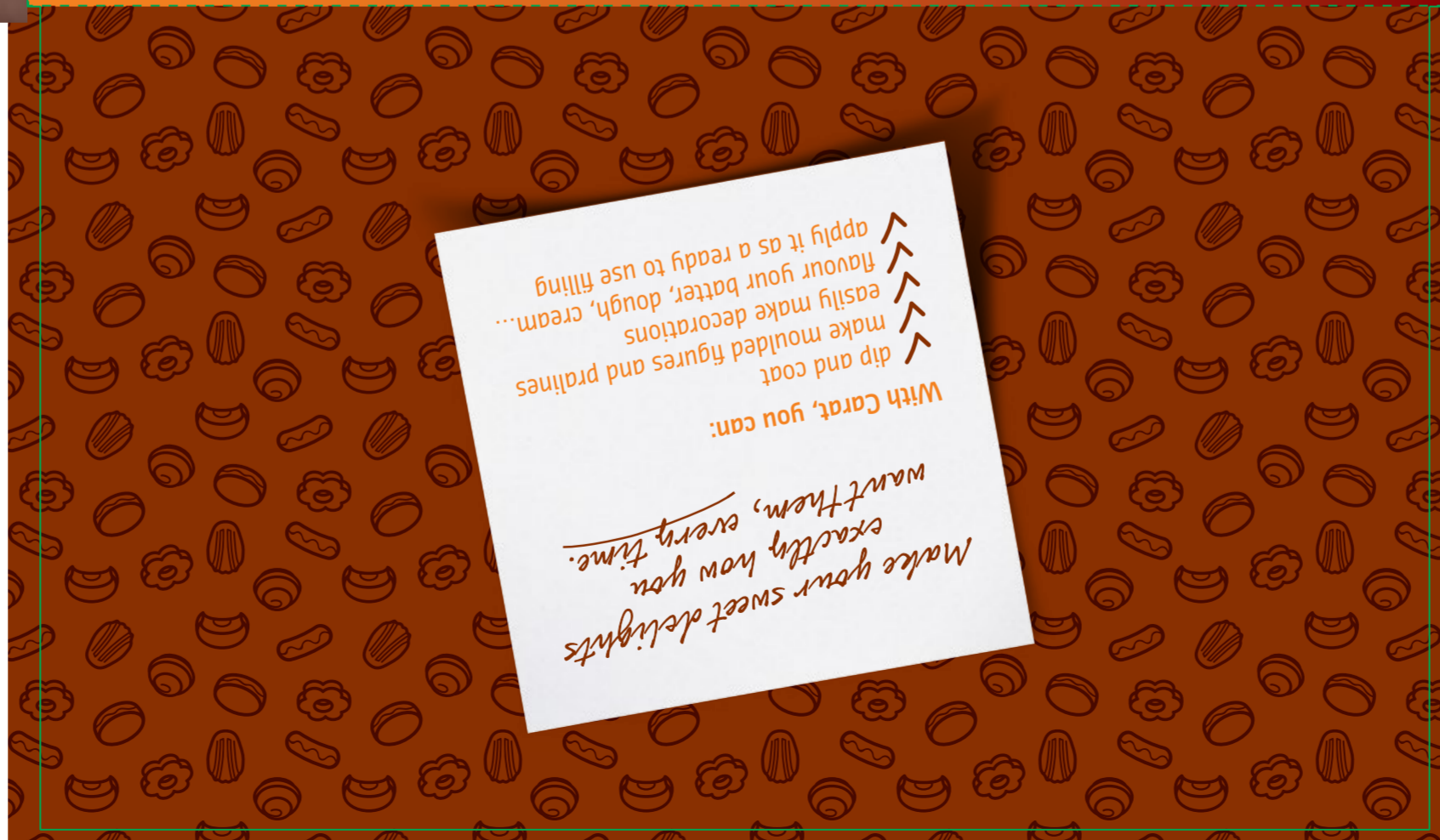
Discover which Carat product works best for you.

www.puratos.com/carat

Puratos NV/SA
Industrielaan 25, Zone Maalbeek - B-1702 Groot-Bijgaarden, Belgium
T +32 2 481 44 44 - F +32 2 466 25 81 - E info@puratos.com

Puratos
Reliable partners in innovation

09/2017 - 3489



*Make your sweet delights
exactly how you
want them, every time.*

With Carat, you can:

- ✓ dip and coat
- ✓ make moulded figures and pralines
- ✓ easily make decorations
cream, dough, cream...
- ✓ flavour your batter, dough, filling
- ✓ apply it as a ready to use filling

COMPOUND CHOCOLATES



- Carat Coverlux**
A premium tasting compound chocolate. Extremely versatile in use, may be used for similar applications as real chocolate.
- Carat Cover Classic**
A value compound chocolate that may be used for panning, flavouring, coating & decorating.
- Carat Coverliq**
A high-fluidity compound chocolate. Ideal for thin (and extra thin) layers on final applications.
- Carat Coverflex**
A flexible compound chocolate. Offers excellent adherence to the application and no cracking.
- Carat Coverdens**
A low fluidity compound chocolate. Perfect for moulding and coating applications where a thicker layer is needed.
- Carat Decorcrem**
A soft, tasty and flexible cover cream with excellent taste and mouth feel. Delivering a glossy and appealing finish and a perfect clean cut, it's ideal for coating applications.

CHOCOLATE FILLINGS

- Carat Supercrem**
A multi-purpose filling with a premium taste. May be used both before and after baking.
- Carat Kimocrem**
A creamy textured filling that remains stable during proofing, freezing and baking, with no outflow after baking.
- Carat Filocrem**
A filling with a soft and liquid texture. Allows easy injection after baking/frying.



How are you going to use Carat compound chocolate?

	MOULDING	PANNING	FLAVOURING	COATING	DECORATING
HARD					
CARAT COVERLUX	✓	✓	✓	✓	✓
CARAT COVER CLASSIC		✓	✓	✓	✓
CARAT COVERLIQ				✓	
CARAT COVERFLEX				✓	
CARAT COVERDENS	✓				
SOFT				✓	
CARAT DECORCREM				✓	

How will you fill your sweet goods?

		SPREADING	DEPOSITING	EXTRUSION	INJECTING
CARAT SUPERCREM	Before baking		✓	✓	
CARAT SUPERCREM	After baking	✓	✓		✓
CARAT KIMOCREM	Before baking		✓	✓	
CARAT KIMOCREM	After baking				
CARAT FILOCREM	Before baking				
CARAT FILOCREM	After baking				✓

Simply melt & apply!



Make your sweet treats even more tempting by adding a touch of rich and silky smooth chocolate.

Carat has a complete range of hard and soft compound chocolates with an irresistible, easy-to-love kind of warm, chocolatey taste.

Simply use before or after baking



Carat fillings add a silky layer of decadence to everything they touch.

Our range of multipurpose & special application fillings with differing degrees of bake stability comes in rich, creamy cocoa and nutty flavours.

