



milk caramel

Delicia[®]

The new sweet taste



Why Delixia®

Ludwig Feuerbach stated "A man is what he eats" and in the era of consumerism and abundance people are becoming more conscious about fat and calories.

Moreover it stands out how those who want to follow a healthy and balanced lifestyle usually quit desserts, considering them as enemies.

Albeit how can a man say no to such delicacies and treats? Delixia has taken up the challenge and, on the basis of the success that the "dulce de leche" found in Latin America and learning from the globally famous traditional Italian confectionery, it has created a new Italian taste called "Dolce di Latte" or Milk Caramel Delixia®.

This spreadable cream has a sublime and unmistakable taste and today it is the only real alternative to the consumption of hazelnut creams, much richer in fat and calories and therefore less suited to a balanced diet



Company



In 1989 Sbaraglia brothers began their entrepreneurial activities in Italy establishing WLT srl as an import export company. In 2008, due to a constant growth, it has been created a holding company headed by the Sbaraglia Group. In the same year was established Delicia srl as a subsidiary of the group.

Delicia is contributing to a revolution in the Italian confectionery sector with its groundbreaking range of dulce de leche-based products.

In just a few years, this company has become the Italian leader in its field and one of the main European producers. Our company is certified in terms of quality management (ISO 9001:2008) and food safety standards (FSSC 22000:2010). Furthermore, we produce Organic dulce de leche, certified by ICEA.



Milk Caramel

DeliXia®

Milk Caramel DeliXia® is made in Italy and it is a spreadable cream with a surprisingly unique taste.

Our product contains 4% fat which is less than any other similar dessert; for example those made from hazelnut and cocoa or the American peanut butter containing 31% and 50% fat respectively. Unlike the traditional dulce de leche, Milk Caramel DeliXia® is coeliac-friendly and suitable for the lactose intolerants, moreover it leaves unchanged the protein components and, because of the presence of sucrose, it is the ideal food to start the day with an energy boost.

Thanks to its versatility, milk caramel is the ingredient chosen by the best pastry chefs to garnish cakes, ice cream and fruit. Perfect for cakes or muffins, delicious with ice cream or bananas, our product is unsurpassable as a crepes filler and it can be even eaten just with a spoon.

Thanks to the extreme care in choosing and selecting the raw materials for the production of milk caramel and because of the scrupulous monitoring of the entire production, DeliXia® gives the maximum guarantee of excellence and food security: these absolutely necessary requirements are indispensable to create a superior product, worthy of the most demanding markets, such as the Italian one.

Lactose Free

Nut Free

Gluten Free

No Palm oil

No Preservatives

No GMO

No Coloring

Vegetarian



Milk Caramel

Delixia®

Spreadable

Ingredients: *milk* whole re-hydrated, sugar, *milk* skim re-hydrated, glucose syrup, acidity regulator: calcium hydroxide, enzyme lactase, natural vanilla flavour.

Lactose Free
Gluten Free
No Palm Oil
No Preservatives
No Food Coloring
No GMO

The traditional Milk Caramel Delixia® is a thick, smooth and incredibly rich-tasting mixture made of caramelized milk plus some natural and delicate vanilla flavour. The consistency of this moreish cream is similar to jam, honey or hazelnut creams and it is extremely versatile as it can be used in a wide range of different desserts such as cakes, croissants, muffins, cookies, frozen treats, yogurt or fruits. Moreover it is the favourite ingredient of the best Chocolate Chefs worldwide.



3
kg



5
kg



6
kg



25
kg



1,8
kg



Organic

Ingredients: *milk* whole re-hydrated, cane sugar (brown), corn syrup, enzyme lactase.

Lactose Free
Gluten Free
No Palm Oil
No Preservatives
No Food Coloring
No GMO

The Organic Milk Caramel Delixia® can be used just like the traditional version; this type of product was created to satisfy the most demanding customers and it meets the expectations of different sectors such as pastry, ice-cream making, cafes, restaurants, food boutiques.



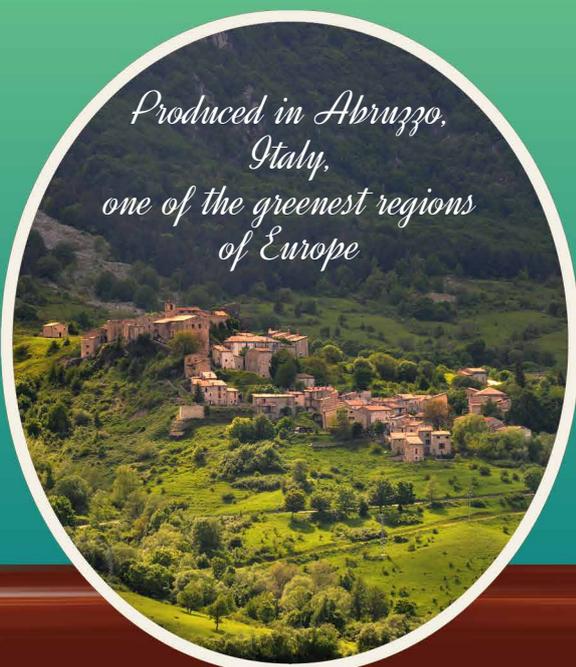
3
kg



5
kg



*Produced in Abruzzo,
Italy,
one of the greenest regions
of Europe*



Milk Caramel *DeliXia*[®]

with cocoa

Ingredients: *milk* whole re-hydrated, sugar, *milk* skim re-hydrated, glucose syrup, cocoa, acidity regulator: calcium hydroxide, enzyme lactase, natural vanilla flavor.

Lactose Free
Gluten Free
No Palm Oil
No Preservatives
No Food Coloring
No GMO

The Chocolate Milk Caramel DeliXia[®] is an essential product for children and parents who can prepare a wide variety of creative recipes. In this delicious cream the sweetness of the caramel is softened by the bitterness of the pure cocoa, creating a winning combination. Try Chocolate Milk Caramel DeliXia[®] with strawberries... it is a sublime match.

Try Chocolate Milk Caramel DeliXia[®] with strawberries... it is a sublime match.



3
kg



5
kg



6
kg



25
kg



*with banana
flavour*

Ingredients: *milk* whole re-hydrated; sugar; whey powder, glucose syrup; thickener: carrageenan, banana flavour, acidity regulator: calcium hydroxide.

Gluten Free
No Palm Oil
No Preservatives
No Food Coloring
No GMO

The banoffee pie is a traditional English dessert made from bananas, cream and vanilla and for many centuries this stroke of culinary genius has been melting in people's mouths. By taking inspiration from this recipe the Banana Milk Caramel DeliXia[®] was created replicating, to the greatest possible, the taste and the smell of the banoffee pie.

Banana milk caramel tastes just like the traditional banoffee pie!



3
kg



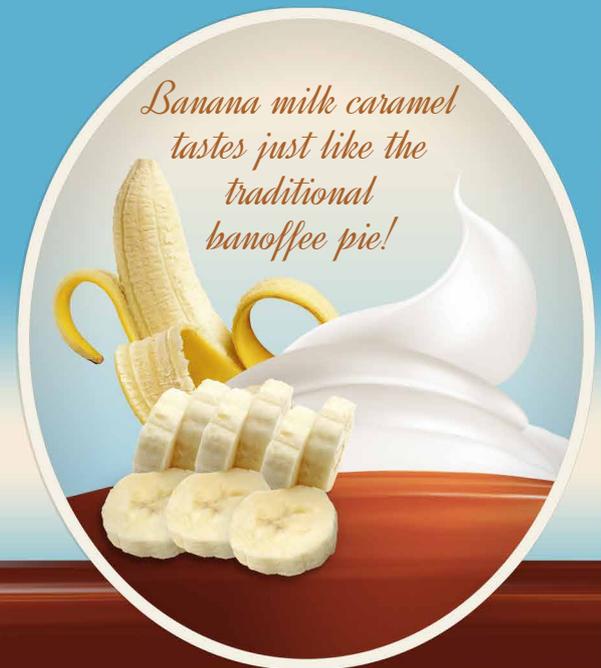
5
kg



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kg



25
kg



Milk Caramel *Delixia*[®]

Salted

Ingredients: *milk* whole re-hydrated; sugar; whey powder, glucose syrup; sea salt, thickener: carrageenan, acidity regulator: calcium hydroxide; vanilla flavour.

Gluten Free
No Palm Oil
No Preservatives
No Food Coloring
No GMO

The Salted Milk Caramel Delixia[®] is a fierce, golden cream at once sweet and salty: utterly and indescribably beguiling. It is something better than sweet, it is something better than salty: it is the two of them together and this combination is somehow so surprising and yet so compelling. This class A cream spectacularly flouts the rules and it is ideal with ice-cream, cheese or eaten by the spoonful.



Traditional

Ingredients: *milk* whole re-hydrated; sugar; *whey* powder, glucose syrup, thickener carrageenan, acidity regulator: calcium hydroxide; vanillin.

Gluten Free
No Palm Oil
No Preservatives
No Food Coloring
No GMO

In South America the "dulce de leche" stands out for its unmistakable flavour and Delixia[®], remaining absolutely faithful to the tradition, recreates the spreadable cream Manjar which tastes exactly like the original one. Manjar is recommended for industrial processing.



For Ice-creams *DeliXia*[®]

Ingredients: *milk* whole re-hydrated; sugar; whey powder, glucose syrup, caramelized sugar; flavours; acidity regulator: calcium hydroxide.

Gluten Free
No Palm Oil
No GMO

Milk Caramel for Ice Cream DeliXia[®], is a dark milk caramel, slightly viscous, used to make the dulce de leche ice cream flavour:

Produced and packed in Italy, in a modern factory and in complete compliance with the strict regulations regarding food safety.



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kg

5
kg

6
kg

25
kg



Suitable for Cooking

Ingredients: powdered *milkfat*; sugar; whey powder, dextrose, thickener: modified starch, carrageenan; acidity regulator: calcium hydroxide; vanilla flavour.

Gluten Free
No Palm Oil
No Food Coloring
No GMO

In the wide range of the DeliXia[®] products the Milk Caramel suitable for cooking can also be found. Pies, croissants and sweet breads are looking forward to meeting this thick and delicious cream.



3
kg

5
kg

6
kg

25
kg



Alfajorero

DeliXia®

Ingredients: *milk* whole re-hydrated; sugar; whey powder, dextrose; thickener: starch, carrageenan; acidity regulator: calcium hydroxide; vanilla flavour.

Gluten Free
No Palm Oil
No Food Coloring
No GMO

The Milk Caramel DeliXia® "Alfajorero" was created to combine creativity and taste. With its intense colour and thickness it is ideal for decorations, even the most challenging ones. Chocolate and Milk Caramel are a winning combination and DeliXia® can be used in bonbons, bars and praline.

Milk Caramel DeliXia® "Alfajorero" is ideal to fill the famous "Alfajores" biscuits



Topping

Ingredients: *milk* whole re-hydrated; *whey* powder; sugar; glucose syrup; acidity regulator: calcium hydroxide; preservative: potassium sorbate; lactase enzyme; vanillin.

Gluten Free
No Palm Oil
No Food Coloring
No GMO

The Milk Caramel DeliXia® "Topping" is the secret ingredient of ice-cream makers and pastry chefs as it is perfect for decorating ice-creams and desserts. It can be spread over fruits or it can be even used as an emulsifier for mousses. Last but not least, special coffees can be created thanks to this sweet and tasty sauce.



Panettone

with dulce de leche and dark chocolate drops

Ingredients: sweet cream **milk** 18%, (**milk** (56%) whole powder; sugar; **milk** (24%) skim powder; glucose syrup; acidity regulator: calcium hydroxide; enzyme lactase; vanillin) **wheat** flour, plain chocolate drops 13% (sugar, cocoa paste, cocoa **butter**, emulsifier: **soya** lecithin, natural vanilla flavour. Cocoa 48% minimum), **eggs**, **butter**, natural yeast (**wheat**), sugar, glucose syrup, emulsifiers: mono and diglycerides of fatty acids of vegetable origin, **egg** yolk, whole **milk**, cocoa **butter**, integral sea salt from Cervia, skimmed **milk** powder, natural flavourings.

Artisanal
No Palm Oil
No GMO

*Exquisite Oven baked confectionery product
Naturally leavened dulce de leche cream
filled panettone with dark chocolate drops*

*Panettone with
dulce de leche Delixia
with and without
chocolate drops*



1
kg



Colomba

*Easter cake
with dulce de leche and dark chocolate drops*

Ingredients: Ingredients: sweet cream milk 18%, (**milk** (56%) whole powder; sugar; **milk** (24%) skim powder; glucose syrup; acidity regulator: calcium hydroxide; enzyme lactase; vanillin) **wheat** flour, frosting (sugar, **egg** albumen, icing sugar, sunflower seeds oil, precooked rice and whole **wheat** flours, almond flour, cornflour, preservative: ascorbic acid). Dark chocolate chips: 10,50% (sugar, cocoa paste, cocoa **butter**, emulsifier: **soya** lecithin, vanilla natural flavouring, 48% minimum cocoa), fresh **eggs**, **butter**, natural yeast (**wheat**), sugar, glucose syrup, pearl sugar, fresh **egg** yolk, emulsifier: fatty acids' mono and diglycerides (rapeseed oil), whole **milk**, cocoa **butter**, Cervia unrefined sea salt, natural flavourings, skimmed **milk** powder.

Artisanal
No Palm Oil
No GMO

*Delicious sourdough Colomba Easter cake
with Delixia® Dulce de leche cream (a
milk-based dessert) and dark chocolate
chips, covered with amaretto frosting and
pearl sugar.*

*The difference between this artisan made
delicacy and its factory made counterparts
lies in its sublime aroma and flavour; high
digestibility and shelf life.*

*Colomba with
Dulce de leche Delixia
and dark chocolate chips*



1
kg



Customizable

Delixia®

*Milk Caramel Delixia® can be customized
in the various formats, both in the
spreadable version or in liqueurs.*



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