



Let's shape the
future of caramel
together

Responsible

Indulgent

Innovative

All the pleasure of caramels

High in fiber
Bake stable +
High in protein
Sugar free
Vegans



Sugar free caramel flavoured filling



Caramel high protein

WITH AN EVER-GROWING RANGE OF TASTES, COLOURS AND TEXTURES, NIGAY CARAMELS ARE THE PERFECT FIT FOR EVERY APPLICATIONS!

A CARAMEL FOR EVERY RECIPE

Nigay is unique in its dedication to **the art and science of caramelization** which has made its name “the expert in caramels” around the world. Discover its comprehensive range of aromatic caramels, caramel colours, burnt sugars and a growing portfolio of caramel specialities!

Whether for colour, flavour, texture, or decoration, Nigay has the precise grade to meet your specifications. Designed to enhance any application, our caramels captivate the senses and elevate your creations. Nigay is constantly innovating and creating caramels with endless possibilities.

Innovations

Join the Nigay team at FIE to discover our brand new innovations:

1. SUGAR FREE CARAMEL FLAVOURED FILLING

Discover our sugar free caramel flavoured filling and join the trend for healthier, more beneficial products. This filling will allow you to reduce the sugar in your recipes while retaining the authentic taste of caramel. In addition to being sugar free, it is high in fibre.

Applications:

Ideal for sports nutrition applications such as:
Biscuits, chocolate bars, cereal bars, pralines, to be used as a filling or in the mass

Key benefits:

- Sugar free, ideal for low-calorie recipes
- Reduced calories without compromising on taste
- High fibre content (35g per 100g)

2. CARMEL WITH PROTEIN AND FIBRE CONTENT:

This filling guarantees a vegetable protein content and is labelled 'high in fibre'.

Applications:

Ideal for sport nutrition, cereal or chocolate bars, but also for any other product requiring protein and fibre content.

Key benefits:

- Plant protein from peas for a functional intake (5g per 100g)
- High in fibre (30g per 100g), promotes satiety and digestive comfort
- Reduced sugar content (12g per 100g)

3. DATE CARMEL

Made from date syrup, this caramel has a melt-in-the-mouth texture and authentic flavour. The aim of this development was to substitute refined sugar with a higher-quality raw ingredient. This caramel reveals the full intensity of the date flavour, naturally, with no added flavouring or preservatives.

This caramel is inspired by the famous Sticky Toffee Pudding: a soft dessert made with chopped dates and topped with a generous caramel sauce. A modern and refined touch, where the natural flavour of date syrup enhances the original recipe for a taste that is both indulgent and authentic.

Applications:

Ideal for puddings in the mass, for biscuits as filling, for desserts and pastries in the mass and as underlayer, for chocolates as filling.

Key benefits:

- Two flavours: caramel and dates smooth like spread
- No refined sugar

4. BAKE STABLE FILLING

Add a gourmet touch with our new generation bake stable caramel, specially designed to withstand cooking temperatures without melting or crystallizing. Thanks to its baking stability, it retains its texture and intense flavour even after cooking. This technical solution has been designed for demanding bakers and pastry chefs who want to combine performance, practicality, and sensory pleasure. This optimized version enriches our range of bake-stable caramels with its enhanced effectiveness.

Applications:

Ideal for biscuits in the mass and for the bakeries/pastries in the mass.

Key benefits:

Bake stable: added before cooking to facilitate the industrial process
Intense, authentic flavour: good taste and interesting texture



Bakestable Caramel



Date Caramel

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