



TRUE
INSPIRATION



INTRODUCING CAFE CARAMEL SAUCE

Caramel has been used as a confectionery product for centuries. Sugars are slowly and meticulously cooked until they caramelize, taking on a variety of delicious and complex flavor characteristics of buttery, deeply caramelized sugar.

Torani Cafe Caramel Sauce is the combination of these delectable flavor characteristics and will achieve perfect balance in the finished beverage. To deliver amazing aromatics and an artful presentation, Cafe Caramel Sauce also floats on top of foam and whipped cream.

TORANI PRODUCT FACTS



SUPERIOR PERFORMANCE

Torani Cafe Caramel Sauce, like all Torani sauces, blends consistently with cold, hot and blended beverages.

COMMITMENT TO FLAVOR

At Torani, we capture a flavor's essence and ensure it balances in your drinks.

PREMIUM INGREDIENTS

Made with real dairy and natural flavors, Torani Cafe Caramel Sauce delivers a perfect balance.

PACK INFORMATION

64 oz. bottle

4/bottles/case

21 lb/case

Bottle UPC: 0-89036-85681-2

Case GTIN: 10089036856819



Torani®



HOT COFFEE DRINKS

CARAMEL LATTE

1 oz. Torani Cafe Caramel Sauce
8 oz. milk
2 shots espresso

CARAMEL MOCHA

1/2 oz. Torani Cafe Caramel Sauce
1/2 oz. Torani Dark Chocolate Sauce
8 oz. milk
2 shots espresso

CRÈME BRÛLÉE LATTE

1 oz. Torani Cafe Caramel Sauce
1/2 oz. Torani French Vanilla Syrup
8 oz. half and half
2 shots espresso
Recommended garnish: raw sugar and drizzle of sauce

HAZELNUT BRITTLE LATTE

1 oz. Torani Cafe Caramel Sauce
1/2 oz. Torani Hazelnut Syrup
8 oz. milk
2 shots espresso

PEANUT BRITTLE LATTE

1 oz. Torani Cafe Caramel Sauce
1/2 oz. Torani Peanut Butter Syrup
8 oz. milk
2 shots espresso

CARAMEL COFFEE CAKE LATTE

1 oz. Torani Cafe Caramel Sauce
1/2 oz. Torani Brown Sugar Cinnamon Syrup
8 oz. milk
2 shots espresso

TORANI GALACTIC MOCHA

1/2 oz. Torani Cafe Caramel Sauce
1/2 oz. Torani Dark Chocolate Sauce
1/2 oz. Torani French Vanilla Syrup
8 oz. milk
2 shots espresso

CREAM PUFF CARAMEL LATTE

1 oz. Torani Cafe Caramel Sauce
1/2 oz. Torani French Vanilla Syrup
1/4 oz. Torani Shortbread Syrup
8 oz. milk
2 shots espresso

CARAMEL ALMOND TURTLE

1/2 oz. Torani Cafe Caramel Sauce
1/2 oz. Torani Dark Chocolate Sauce
1/2 oz. Torani Almond Syrup
8 oz. milk
2 shots espresso

QUALITY IN A CUP WITH CAFE CARAMEL

COOL COFFEE DRINKS

ICED MAPLE CARAMEL LATTE

1 oz. Torani Cafe Caramel Sauce
1/2 oz. Torani Maple Flavor Syrup
8 oz. milk
2 shots espresso
Ice
Combine ingredients into a glass and serve.

ICED CARAMEL VANILLA LATTE

1 oz. Torani Cafe Caramel Sauce
1/2 oz. Torani Vanilla Syrup
8 oz. milk
2 shots espresso
Ice

COCONUT CARAMEL ICED COFFEE

1 oz. Torani Cafe Caramel Sauce
1/2 oz. Torani Coconut Syrup
8 oz. brewed coffee, chilled
Ice

CARAMEL FRAPPÉ

2 oz. Torani Crème Blended Beverage Base
2 oz. Torani Cafe Caramel Sauce
4 oz. milk
2 shots espresso
2 cups ice
Blend to desired consistency and serve with whipped cream and a garnish of sauce.

GALAXY CREAM FRAPPÉ

2 oz. Torani Crème Blended Beverage Base
1 oz. Torani Cafe Caramel Sauce
1 oz. Torani Dark Chocolate Sauce
1/2 oz. Torani French Vanilla Syrup
4 oz. milk
2 shots espresso
2 cups ice
Blend to desired consistency and serve with whipped cream and a garnish of sauce.

CARAMEL FROZEN COFFEE

1 oz. Torani Cafe Caramel Sauce
5 oz. Torani Coffee Real Cream Frappé Base
2 cups ice



COFFEE ALTERNATIVES

CARAMEL HOT COCOA

1 oz. Torani Cafe Carmel Sauce
1 oz. Torani Dark Chocolate Sauce
8 oz. milk

CARAMEL APPLE SMOOTHIE

8 oz. Torani Green Apple Real Fruit Smoothie Mix
1 oz. Torani Cafe Caramel Sauce
2 cups ice
Blend to desired consistency and serve with whipped cream and a garnish of sauce.

CARAMEL CHAI TEA LATTE

1 oz. Torani Cafe Caramel Sauce
4 oz. chai tea concentrate
5 oz. milk
Steam milk and chai and pour over sauce and stir.
Garnish with a drizzle of sauce.

CARAMEL STEAMER

1 oz. Torani Cafe Caramel Sauce
8 oz. milk

CARAMEL APPLE CIDER

1 oz. Torani Cafe Caramel Sauce
8 oz. apple cider

CARAMEL APPLE RED TEA

1/2 oz. Torani Cafe Caramel Sauce
1/2 oz. Torani Apple Syrup
8 oz. roobios tea

CARAMEL MILKSHAKE

1 1/2 oz. Torani Cafe Caramel Sauce
3 oz. milk
3 scoops vanilla iced cream
Whipped cream, for topping

** The recommended preparation method for Torani Cafe Caramel Sauce is to pour steamed dairy over espresso and sauce. Do not steam sauce with dairy.*

To start increasing your beverage sales, contact Torani today.

800.775.1925 • www.torani.com/foodservice

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