



EDITION 3

PREMIUM CARAMEL SELECTION

**CARAMELS FROM NIGAY –
THE EXPERT IN CARAMEL**

A glass jar filled with thick, golden-brown caramel sits on a dark surface. A silver spoon is lifting a large, smooth dollop of caramel from the jar, with a thin stream of caramel dripping from its tip. In the foreground, several small, white, crystalline sugar granules are scattered on the dark surface. A large, semi-transparent red circle is overlaid on the left side of the image, containing the word 'INTRODUCTION' in white capital letters, followed by two paragraphs of text in a smaller white font.

INTRODUCTION

The Premium Caramel Selection offers the highest flexibility and product diversity. The attractive range of proven qualities enables you to develop successful products. Various forms and tastes fulfill not only the individual market demands but also technical requirements.

By supplying smaller quantities too, we are able to give you the scope you need to be creative and individual.

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TH. GEYER INGREDIENTS

Th. Geyer was founded in 1892 as a commercial company selling chemicals and has a history spanning over more than 130 years. As a globally active, medium-sized company, Th. Geyer Ingredients is engaged in the distribution of high-quality raw materials and additives for the food, beverage, pharmaceutical and cosmetic industries.

Our attractive portfolio offers you an extensive selection of innovative products in the best quality. We supply you with the products of global players – quickly, flexibly and also in smaller packaging units. You can benefit from the knowledge, expertise and quality of the world market leaders.

OUR PRODUCT PORTFOLIO FOR FOOD AND BEVERAGES

- Caramel specialties
- Burnt sugars
- Caramel colours
- Flavours
- Extracts, distillates
- Raw materials, emulsions, syrups
- Fruit and vegetable powders
- Extrudates, protein flours, fats and fat powders
- Preparations for the meat industry
- Sweetener solutions/combinations
- Vegetable oils and flours in organic and conventional quality
- Malt extracts
- Fruit and vegetable juice concentrates
- Colouring foods and natural colours

USE OUR COMPETENCE FOR YOUR SUCCESS

Application technology

- Selection of suitable product solutions from our portfolio
- Bespoke product development and recipe development
- Stability testing of ingredients
- Production of finished samples
- Process engineering support
- Sensory seminars for customers

Logistics

- Sample deliveries including documentation within due course
- Processing of export orders
- Temperature-controlled warehouse
- Stock holding according to customer requirements

Regulatory

- DIN ISO 9001:2015 certified
- Organic certified
- Fairtrade certified
- Kosher OU certified (product specific)
- Customer and supplier specific documentation
- Food safety/legal support

SALES PARTNER OF NIGAY

As an exclusive Sales Partner of Nigay we provide an attractive portfolio of caramels for several applications.

Nigay is a 5th generation family-run company and a world-renowned manufacturer of caramel products.

The France-based company is unique in the field of caramelisation and offers you a range of high-quality and exclusive caramel products, such as aromatic caramels, caramel colours, burnt sugars and a constantly growing portfolio of caramel specialties.

OUR PRODUCT PORTFOLIO OF NIGAY CARAMELS

- Aromatic caramels
- Caramel colours
- Burnt sugars
- Specialty caramels

PREMIUM CARAMEL SELECTION

The Premium Caramel Selection is an exclusive range of caramels offering a wide variety of uses – chocolate, baked goods, ice cream, dairy and cereals as well as soft drinks. In addition to the standard caramels, we can also offer organic, Fairtrade and vegan qualities.

The attractive selection of these proven quality products allows you to take the first step towards the successful development of your own products. A variety of different forms and concentrations satisfy both individual market demands as well as the technical requirements prevalent in the various individual areas of application.

CARAMELS WITH ADDED-VALUE POTENTIAL - SWEET TASTE FOR YOUR IDEAS -

Please find more information about Th. Geyer Ingredients and our product portfolio on www.thgeyer.com

Product code	Product name	Nigay code	Taste	Application	Halal	Kosher	Product code	Product name	Nigay code	Dosage	Form	Shelf-life
NG604431K	CARAMEL FILLING	FSP 88	Milky caramel (toffee type)	Chocolates, pralines and chocolate bars	yes	yes	NG604431K	CARAMEL FILLING	FSP 88	10 - 20 %	Filling	12 months
NG600635K	CARAMEL FILLING	FB 84 S	Salted butter	Chocolates, pralines and chocolate bars	yes	yes	NG600635K	CARAMEL FILLING	FB 84 S	20 %	Filling	12 months
NG603774	CARAMEL FILLING	2 NDCC	Butter and milk	Chocolates, pralines and chocolate bars	yes	no	NG603774	CARAMEL FILLING	2 NDCC	20 %	Filling, sliceable	12 months
NG605160K	CARAMEL FILLING	FLT 84 AV	Caramel butterscotch	Chocolates, pralines and chocolate bars	yes	yes	NG605160K	CARAMEL FILLING	FLT 84 AV	20 %	Filling	12 months
NG604440	CARAMEL FILLING	2 WBAL	Intense butter and milk	Chocolates, pralines and chocolate bars	no	no	NG604440	CARAMEL FILLING	2 WBAL	15 %	Filling	12 months
NG603224	THICKENED AROMATIC CARAMEL	FBIE 87	Slightly salted butter	Chocolates, pralines and chocolate bars	yes	no	NG603224	THICKENED AROMATIC CARAMEL	FBIE 87	15 %	Filling	12 months
NG600381	CARACREME	73 AV	Milky	Chocolates, pralines and chocolate bars	yes	yes	NG600381	CARACREME	73 AV	15 %	Filling	12 months
NG605069	CARAMEL POWDER	F 0001	Crème brûlée	Chocolates, pralines and chocolate bars	yes	yes	NG605069	CARAMEL POWDER	F 0001	10 %	Powder	24 months
NG605070K	CARAMEL POWDER	F 0002	Toffee, cream and butter	Chocolates, pralines and chocolate bars	yes	yes	NG605070K	CARAMEL POWDER	F 0002	15 %	Powder	12 months
NG605072K	CARAMEL POWDER	F 0003	Salted butter	Chocolates, pralines and chocolate bars	yes	no	NG605072K	CARAMEL POWDER	F 0003	15 %	Powder	12 months
NG605073K	CARAMEL POWDER	F 0004	Cream and butter, salted	Chocolates, pralines and chocolate bars	no	yes	NG605073K	CARAMEL POWDER	F 0004	15 %	Powder	12 months
NG602069	AROMATIC CARAMEL POWDER	WCA	Bitter cocoa	Chocolates, pralines and chocolate bars	yes	yes	NG602069	AROMATIC CARAMEL POWDER	WCA	5 %	Powder	36 months
NG604433	MILK CRUMB POWDER	MC 1 W	Caramelized milk powder	Chocolates, pralines and chocolate bars	yes	yes	NG604433	MILK CRUMB POWDER	MC 1 W	15 %	Powder	18 months
NG600133	BURNT SUGAR POWDER	WO 170	Burnt caramel, 17.000 EBC	Chocolates, pralines and chocolate bars	yes	yes	NG600133	BURNT SUGAR POWDER	WO 170	3 %	Powder	36 months
NG603298	BURNT SUGAR POWDER	WS 100	Burnt caramel, 20.000 EBC	Chocolates, pralines and chocolate bars	yes	yes	NG603298	BURNT SUGAR POWDER	WS 100	3 %	Powder	24 months
NG605076	CARAMEL FLAKES	EN 2000	Standard caramel	Chocolates, pralines and chocolate bars	yes	yes	NG605076	CARAMEL FLAKES	EN 2000	10 %	Flakes, 0.5 - 2.0 mm	24 months
NG605077K	CARAMEL FLAKES	EBS 24	Salted butter	Chocolates, pralines and chocolate bars	yes	no	NG605077K	CARAMEL FLAKES	EBS 24	15 %	Flakes, 2.0 - 4.0 mm	12 months
NG604913K	CRUNCHY CARAMEL	CRKS 24	Butter, cream and salt	Chocolates, pralines and chocolate bars	yes	yes	NG604913K	CRUNCHY CARAMEL	CRKS 24	20 %	Flakes, 2.0 - 4.0 mm	18 months
NG604780K	CARAMEL FLAKES	SB 25	Butter and cream	Chocolates, pralines and chocolate bars	yes	yes	NG604780K	CARAMEL FLAKES	SB 25	15 %	Flakes, 2.0 - 5.0 mm	18 months
NG605740K	CARAMEL FLAKES	NBS 25	Cream and salted butter	Chocolates, pralines and chocolate bars	yes	no	NG605740K	CARAMEL FLAKES	NBS 25	15 %	Flakes, 2.0 - 5.0 mm	12 months
NG606163	CRUNCHY CARAMEL	CR 01	Honeycomb	Chocolates, pralines and chocolate bars	yes	yes	NG606163	CRUNCHY CARAMEL	CR 01	15 %	Flakes, 2.0 - 5.0 mm	24 months
NG604988K	CRUNCHY CARAMEL	CR 2050	Sweet caramel	Chocolates, pralines and chocolate bars	yes	yes	NG604988K	CRUNCHY CARAMEL	CR 2050	15 %	Flakes, 2.0 - 5.0 mm	12 months



Product code	Product name	Nigay code	Taste	Application	Halal	Kosher	Product code	Product name	Nigay code	Dosage	Form	Shelf-life
NG600663K	CARAMEL FILLING	FG 134 AV	Sweet, fruity, slight roasted note	Filling or topping for baked goods	yes	no	NG600663K	CARAMEL FILLING	FG 134 AV	20 %	Filling	18 months
NG604431K	CARAMEL FILLING	FSP 88	Milk, butter and cream	Filling or topping for baked goods	yes	yes	NG604431K	CARAMEL FILLING	FSP 88	35 %	Filling	12 months
NG603774	CARAMEL FILLING	2 NDCC	Milk and butter	Sliceable filling for brownies, cookies, muffins, sandwiches, biscuits; bake stable (120 °C for 20 min)	yes	no	NG603774	CARAMEL FILLING	2 NDCC	20 %	Filling, sliceable	12 months
NG600635K	CARAMEL FILLING	FB 84 S	Salted butter	Biscuits	yes	yes	NG600635K	CARAMEL FILLING	FB 84 S	20 %	Filling	12 months
NG605160K	CARAMEL FILLING	FLT 84 AV	Butterscotch	Biscuits	yes	yes	NG605160K	CARAMEL FILLING	FLT 84 AV	20 %	Filling	12 months
NG603224	CARAMEL FILLING	FBIE 87	Salted butter	Filling for biscuits, brownies, sandwich cookies, muffins; bake stable (180 °C for 20 min)	yes	no	NG603224	CARAMEL FILLING	FBIE 87	20 %	Filling	12 months
NG602543K	CARAMEL FILLING	FG 083 AV	Milk and vanilla	Filling for brownies, cookies, muffins, sandwiches, biscuits; post-baking (injectable at 40 °C)	yes	no	NG602543K	CARAMEL FILLING	FG 083 AV	20 %	Filling	12 months
NG600436K	CARAMEL WITH SALTED BUTTER AND GUERANDE SALT	CB 76 S	Salted butter	Sauce for crêpes	yes	no	NG600436K	CARAMEL WITH SALTED BUTTER AND GUERANDE SALT	CB 76 S	10 - 20 %	Filling	12 months
NG600381	CARACREME	73 AV	Milky	Filling for biscuits	yes	yes	NG600381	CARACREME	73 AV	15 %	Filling	12 months
NG604440	CARAMEL FILLING	2 WBAL	Intense butter and milk	Filling for pastry	no	no	NG604440	CARAMEL FILLING	2 WBAL	15 %	Filling	12 months
NG602069	AROMATIC CARAMEL POWDER	WCA	Bitter cocoa	Biscuits	yes	yes	NG602069	AROMATIC CARAMEL POWDER	WCA	5 %	Powder	36 months
NG600133	BURNT SUGAR POWDER	WO 170	Burnt caramel, 17.000 EBC	Biscuits	yes	yes	NG600133	BURNT SUGAR POWDER	WO 170	3 %	Powder	36 months
NG605069	CARAMEL POWDER	F 0001	Crème brûlée	Post baking sprinkles, in dough	yes	yes	NG605069	CARAMEL POWDER	F 0001	15 %	Powder	24 months
NG605070K	CARAMEL POWDER	F 0002	Toffee, cream and butter	Post baking sprinkles, in dough	yes	yes	NG605070K	CARAMEL POWDER	F 0002	15 %	Powder	12 months
NG605072K	CARAMEL POWDER	F 0003	Butterscotch	Post baking sprinkles, in dough	yes	no	NG605072K	CARAMEL POWDER	F 0003	15 %	Powder	12 months
NG605073K	CARAMEL POWDER	F 0004	Cream and butter, salted	Post baking sprinkles, in dough	no	yes	NG605073K	CARAMEL POWDER	F 0004	15 %	Powder	12 months
NG604433	MILK CRUMB POWDER	MC 1 W	Caramelized milk powder	Post baking sprinkles, in dough	yes	yes	NG604433	MILK CRUMB POWDER	MC 1 W	15 %	Powder	18 months
NG605076	CARAMEL FLAKES	EN 2000	Standard caramel	Biscuits	yes	yes	NG605076	CARAMEL FLAKES	EN 2000	10 %	Flakes, 0.5 - 2.0 mm	12 months
NG604980K	CRUNCHY CARAMEL	CRKS 1020	Butter, cream and salt	Post baking sprinkles	yes	yes	NG604980K	CRUNCHY CARAMEL	CRKS 1020	20 %	Flakes, 1.0 - 2.0 mm	18 months
NG605101K	CARAMEL FLAKES	SB 13	Butter and cream	Post baking sprinkles	yes	yes	NG605101K	CARAMEL FLAKES	SB 13	15 %	Flakes, 1.0 - 3.0 mm	12 months
NG605077K	CARAMEL FLAKES	EBS 24	Salted butter	Flakes for decoration	yes	no	NG605077K	CARAMEL FLAKES	EBS 24	15 %	Flakes, 2.0 - 4.0 mm	12 months
NG604913K	CRUNCHY CARAMEL	CRKS 24	Butter, cream and salt	Post baking sprinkles	yes	yes	NG604913K	CRUNCHY CARAMEL	CRKS 24	20 %	Flakes, 2.0 - 4.0 mm	18 months
NG604972K	CARAMEL FLAKES	ETBS 24	Milk caramel with sea salt	Topping or inclusions for baked goods (don't fully melt at 180 °C for 10 min)	no	no	NG604972K	CARAMEL FLAKES	ETBS 24	15 %	Flakes, 2.0 – 4.0 mm	12 months
NG604780K	CARAMEL FLAKES	SB 25	Cream and butter	Biscuits	yes	yes	NG604780K	CARAMEL FLAKES	SB 25	15 %	Flakes, 2.0 - 5.0 mm	18 months
NG605740K	CARAMEL FLAKES	NBS 25	Cream and salted butter	Biscuits	yes	no	NG605740K	CARAMEL FLAKES	NBS 25	15 %	Flakes, 2.0 - 5.0 mm	12 months
NG604987K	CARAMEL FLAKES	ECS 25	Milky	Topping or inclusions for baked goods (don't fully melt at 180 °C for 10 min)	no	no	NG604987K	CARAMEL FLAKES	ECS 25	15 %	Flakes, 2.0 - 5.0 mm	12 months
NG605195K	CARAMEL FLAKES	SDCB 58	Butter and cream	Post baking sprinkles	yes	yes	NG605195K	CARAMEL FLAKES	SDCB 58	15 %	Flakes, 5.0 - 8.0 mm	12 months
NG605194K	CARAMEL FLAKES	ECS 58	Milky	Topping or inclusions for baked goods (don't fully melt at 180 °C for 10 min)	no	no	NG605194K	CARAMEL FLAKES	ECS 58	15 %	Flakes, 5.0 - 8.0 mm	12 months

Product code	Product name	Nigay code	Taste	Application	Halal	Kosher	Product code	Product name	Nigay code	Dosage	Form	Shelf-life
NG600381	CARACREME	73 AV	Milky	Application in the ice cream mass	yes	yes	NG600381	CARACREME	73 AV	25 %	Filling	12 months
NG605526	CARACREME	S 02	Toffee	Ripple for ice cream	yes	yes	NG605526	CARACREME	S 02	10 - 20 %	Filling	12 months
NG600418	CARACREME	BS 71	Salted butter	Ripple for ice cream	yes	no	NG600418	CARACREME	BS 71	10 %	Filling	12 months
NG604271	CARACREME	BSA K	Salted butter	Ripple for ice cream	yes	yes	NG604271	CARACREME	BSA K	10 %	Filling	9 months
NG600436K	CARAMEL WITH SALTED BUTTER AND GUERANDE SALT	CB 76 S	Salted butter	Ripple for ice cream	yes	no	NG600436K	CARAMEL WITH SALTED BUTTER AND GUERANDE SALT	CB 76 S	10 - 20 %	Filling	12 months
NG604431K	CARAMEL FILLING	FSP 88	Milk, butter and cream	Filling or topping of ice cream	yes	yes	NG604431K	CARAMEL FILLING	FSP 88	20 %	Filling	12 months
NG600635K	CARAMEL FILLING	FB 84 S	Salted butter	Ice cream	yes	yes	NG600635K	CARAMEL FILLING	FB 84 S	20 %	Filling	12 months
NG605160K	CARAMEL FILLING	FLT 84 AV	Butterscotch	Ice cream	yes	yes	NG605160K	CARAMEL FILLING	FLT 84 AV	20 %	Filling	12 months
NG603774	CARAMEL FILLING	2 NDCC	Butter and milk	Filling or topping of ice cream	yes	no	NG603774	CARAMEL FILLING	2 NDCC	20 %	Filling, sliceable	12 months
NG600663K	CARAMEL FILLING	FG 143 AV	Sweet, fuity, slight roasted note	Filling or topping of ice cream	yes	no	NG600663K	CARAMEL FILLING	FG 143 AV	20 %	Filling	18 months
NG605287K	CARAMEL FLAKES, COATED WITH COCOA BUTTER	ER 2041	Crème brûlée	Use as topping, in the ice cream mass or in the chocolate coating, good water resistant	yes	yes	NG605287K	CARAMEL FLAKES, COATED WITH COCOA BUTTER	ER 2041	15 %	Flakes, 2.0 - 4.0 mm	12 months
NG605309K	CRUNCHY CARAMEL FLAKES, COATED WITH COCOA BUTTER	EC 04	Salted butter and cream; salt content 3 %	Use as topping, in the ice cream mass or in the chocolate coating, good water resistant	yes	yes	NG605309K	CRUNCHY CARAMEL FLAKES, COATED WITH COCOA BUTTER	EC 04	15 %	Flakes, 2.0 - 4.0 mm	12 months
NG605137K	CARAMEL FLAKES, COATED WITH COCOA BUTTER	EC 01	Standard caramel	Use as topping, in the ice cream mass or in the chocolate coating, good water resistant	yes	yes	NG605137K	CARAMEL FLAKES, COATED WITH COCOA BUTTER	EC 01	15 %	Flakes, 2.0 - 5.0 mm	12 months
NG605665K	CARAMEL FLAKES, COATED WITH COCOA BUTTER	EC 03	Salted caramel; salt content < 1%	Use as topping, in the ice cream mass or in the chocolate coating, good water resistant	yes	no	NG605665K	CARAMEL FLAKES, COATED WITH COCOA BUTTER	EC 03	15 %	Flakes, 2.0 - 5.0 mm	12 months
NG606162K	CRUNCHY CARAMEL COATED WITH COCOA BUTTER	ECR 05	Honeycomb	Use as topping, in the ice cream mass or in the chocolate coating, good water resistant	no	yes	NG606162K	CRUNCHY CARAMEL COATED WITH COCOA BUTTER	ECR 05	15 %	Flakes, 2.0 - 5.0 mm	12 months
NG605318K	CARAMEL FLAKES	DROP 38	Fudge, salted butter	Use as topping, in the ice cream mass or in the chocolate coating, good water resistant	yes	yes	NG605318K	CARAMEL FLAKES	DROP 38	10 %	Soft flakes, 3.0 - 8.0 mm	18 months
NG600755	CARAMEL COLOUR E 150B	JVC	Brown/yellow shade	Ice cream	yes	yes	NG600755	CARAMEL COLOUR E 150B	JVC	0.5 %	Syrup	12 months
NG601098	BURNT SUGAR	SLB 16000	Brown shade	Ice cream	yes	yes	NG601098	BURNT SUGAR	SLB 16000	0.5 %	Syrup	24 months
NG600487K	CREAM CARAMEL CREAMEL	475	Caramel cream	Application in the ice cream mass	no	no	NG600487K	CREAM CARAMEL CREAMEL	475	25 %	Syrup	6 months
NG600994	THICKENED AROMATIC CARAMEL	RTR 65	Standard caramel	Application in the center of the ice cream	no	no	NG600994	THICKENED AROMATIC CARAMEL	RTR 65	20 %	Syrup	12 months
NG602364	THICKENED AROMATIC CARAMEL	NCDO	Crème brûlée	Application in the center of the ice cream	yes	yes	NG602364	THICKENED AROMATIC CARAMEL	NCDO	10 - 20 %	Syrup	24 months
NG603770	AROMATIC CARAMEL	1365-25	Sweet caramel	Application in the ice cream mass	yes	yes	NG603770	AROMATIC CARAMEL	1365-25	10 %	Syrup	24 months



Product code	Product name	Nigay code	Taste	Application	Halal	Kosher	Product code	Product name	Nigay code	Dosage	Form	Shelf-life
NG600418	CARACREME	BS 71	Salted butter	Layered in yoghurt	yes	no	NG600418	CARACREME	BS 71	10 - 20 %	Filling	12 months
NG605526	CARACREME	S 02	Milky, toffee	Ripple for dairy products	yes	yes	NG605526	CARACREME	S 02	10 - 20 %	Filling	12 months
NG600436K	CARAMEL WITH SALTED BUTTER AND GUERANDE SALT	CB 76 S	Salted butter	Ripple for dairy products	yes	no	NG600436K	CARAMEL WITH SALTED BUTTER AND GUERANDE SALT	CB 76 S	10 - 20 %	Filling	12 months
NG600133	BURNT SUGAR POWDER	WO 170	Burnt caramel	Colour for powdered dairy desserts	yes	yes	NG600133	BURNT SUGAR POWDER	WO 170	3 %	Powder	36 months
NG602069	AROMATIC CARAMEL POWDER	WCA	Bitter cocoa	Flavour for powdered dairy desserts	yes	yes	NG602069	AROMATIC CARAMEL POWDER	WCA	5 - 10 %	Powder	36 months
NG605076	CARAMEL FLAKES	EN 2000	Standard caramel	Topping for crème brûlée	yes	yes	NG605076	CARAMEL FLAKES	EN 2000	15 %	Flakes, 0.5 - 2.0 mm	24 months
NG604913K	CRUNCHY CARAMEL	CRKS 24	Butter, cream and salt	Topping for desserts	yes	yes	NG604913K	CRUNCHY CARAMEL	CRKS 24	10 %	Flakes, 2.0 - 4.0 mm	18 months
NG604780K	CARAMEL FLAKES WITH BUTTER AND CREAM	SB 25	Butter and cream	Topping for desserts	yes	yes	NG604780K	CARAMEL FLAKES WITH BUTTER AND CREAM	SB 25	10 %	Flakes, 2.0 - 5.0 mm	18 months
NG605318K	CARAMEL FLAKES	DROP 38	Fudge, salted butter	Topping for desserts	yes	yes	NG605318K	CARAMEL FLAKES	DROP 38	10 %	Soft flakes, 3.0 - 8.0 mm	18 months
NG603770	AROMATIC CARAMEL	1365-25	Sweet caramel	Ice cream, yoghurt	yes	yes	NG603770	AROMATIC CARAMEL	1365-25	10 %	Syrup	24 months
NG601203	AROMATIC CARAMEL	SMAN 162	Sweet caramel	In the mass of dairy products	yes	yes	NG601203	AROMATIC CARAMEL	SMAN 162	15 %	Syrup	24 months
NG601220	FLAVOURED AROMATIC CARAMEL	SNC 175 AV	Toffee	In the mass of dairy products	yes	yes	NG601220	FLAVOURED AROMATIC CARAMEL	SNC 175 AV	15 %	Syrup	24 months
NG602364	THICKENED AROMATIC CARAMEL	NCDO	Crème brûlée	Underlayer for dairy products	yes	yes	NG602364	THICKENED AROMATIC CARAMEL	NCDO	10 - 20 %	Syrup	24 months
NG600940	THICKENED AROMATIC CARAMEL	PC 5-33 G	Standard caramel	Underlayer for dairy products	yes	yes	NG600940	THICKENED AROMATIC CARAMEL	PC 5-33 G	10 %	Syrup	24 months
NG601015	THICKENED AROMATIC CARAMEL	SALSOISE P 5	Toffee	Underlayer for dairy products	no	yes	NG601015	THICKENED AROMATIC CARAMEL	SALSOISE P 5	10 %	Syrup	12 months
NG600994	THICKENED AROMATIC CARAMEL	RTR 65	Standard caramel	Underlayer for dairy products	no	no	NG600994	THICKENED AROMATIC CARAMEL	RTR 65	10 %	Syrup	12 months



Product code	Product name	Nigay code	Taste	Application	Halal	Kosher	Product code	Product name	Nigay code	Dosage	Form	Shelf-life
NG604431K	CARAMEL FILLING	FSP 88	Milk, butter and cream	Inclusion in cereal bars	yes	yes	NG604431K	CARAMEL FILLING	FSP 88	15 - 20 %	Filling	12 months
NG603774	CARAMEL FILLING	2 NDCC	Butter and milk	Inclusion in cereal bars	yes	no	NG603774	CARAMEL FILLING	2 NDCC	20 %	Filling, sliceable	12 months
NG600663K	CARAMEL FILLING	FG 134 AV	Sweet, fruity, slight roasted note	Inclusion in cereal bars	yes	no	NG600663K	CARAMEL FILLING	FG 134 AV	35 %	Filling	18 months
NG603224	CARAMEL FILLING	FBIE 87	Salted butter	Inclusion in cereal bars	yes	no	NG603224	CARAMEL FILLING	FBIE 87	15 - 20 %	Filling	12 months
NG604690	CARAMEL FILLING	FG LOWS	Sugar reduced	Inclusion in cereal bars	yes	no	NG604690	CARAMEL FILLING	FG LOWS	15 - 20 %	Filling	6 months
NG605069	CARAMEL POWDER	F 0001	Crème brûlée	Into the mass or as a binding agent	yes	yes	NG605069	CARAMEL POWDER	F 0001	5 - 10 %	Powder	24 months
NG605070K	CARAMEL POWDER	F 0002	Toffee, cream and butter	Into the mass or as a binding agent	yes	yes	NG605070K	CARAMEL POWDER	F 0002	5 - 10 %	Powder	12 months
NG605072K	CARAMEL POWDER	F 0003	Salted butter	Into the mass or as a binding agent	yes	no	NG605072K	CARAMEL POWDER	F 0003	5 - 10 %	Powder	12 months
NG605073K	CARAMEL POWDER	F 0004	Cream and butter	Into the mass or as a binding agent	no	yes	NG605073K	CARAMEL POWDER	F 0004	5 - 10 %	Powder	12 months
NG604433	MILK CRUMB POWDER	MC 1 W	Caramelized milk powder	Into the mass or as a binding agent	yes	yes	NG604433	MILK CRUMB POWDER	MC 1 W	5 - 10 %	Powder	18 months
NG604913K	CRUNCHY CARAMEL	CRKS 24	Butter, cream and salt	Cereal mixes, cereal bars	yes	yes	NG604913K	CRUNCHY CARAMEL	CRKS 24	15 %	Flakes, 2.0 - 4.0 mm	18 months
NG606163	CRUNCHY CARAMEL	CR 01	Honeycomb	Cereal mixes, cereal bars	yes	yes	NG606163	CRUNCHY CARAMEL	CR 01	15 %	Flakes, 2.0 - 5.0 mm	24 months
NG604780K	CARAMEL FLAKES	SB 25	Butter and cream	Cereal mixes, cereal bars	yes	yes	NG604780K	CARAMEL FLAKES	SB 25	15 %	Flakes, 2.0 - 5.0 mm	18 months
NG604988K	CRUNCHY CARAMEL	CR 2050	Sweet caramel	Cereal mixes, cereal bars	yes	yes	NG604988K	CRUNCHY CARAMEL	CR 2050	15 - 20 %	Flakes, 2.0 - 5.0 mm	12 months
NG605318K	CARAMEL FLAKES	DROP 38	Fudge, salted butter	Cereal mixes, cereal bars	yes	yes	NG605318K	CARAMEL FLAKES	DROP 38	10 - 20 %	Soft flakes, 3.0 - 8.0 mm	18 months



Product code	Product name	Nigay code	Colour shade	Application	Halal	Kosher	Product code	Product name	Nigay code	Dosage	Form	EBC	Shelf-life
NG600328	BURNT SUGAR	C 22	Brown	All applications including colas and beers	yes	yes	NG600328	BURNT SUGAR	C 22	20 g/l	Syrup	4.800	24 months
NG600464	BURNT SUGAR	CP 5000	Brown	Colas, soft drinks	yes	yes	NG600464	BURNT SUGAR	CP 5000	20 g/l	Syrup	4.800	24 months
NG601098	BURNT SUGAR	SLB 16000	Brown	All brown applications except colas and beers	yes	yes	NG601098	BURNT SUGAR	SLB 16000	8 g/l	Syrup	15.000	24 months
NG604060	CAMEL COLOUR E 150A	SWA	Yellow-Orange	Colas, energy drinks, soft drinks and standard colour for all types of soft drinks	yes	yes	NG604060	CAMEL COLOUR E 150A	SWA	6 g/l	Syrup	21.000	24 months
NG600872	CAMEL COLOUR E 150D, DOUBLE STRENGTH	NDM	Brown-Grey	Cola, ice tea, 4-MEI = 70 ppm max.	yes	yes	NG600872	CAMEL COLOUR E 150D, DOUBLE STRENGTH	NDM	2.5 g/l	Syrup	50.000	24 months



Product code	Product name	Nigay code	Colour shade	Alcohol	Tanin	Acid	Application	Halal	Kosher	Product code	Product name	Nigay code	Dosage	Form	EBC	Shelf-life
NG601259	CARAMEL COLOUR E 150A	TA	Yellow-Orange	Stable up to 75 % Alc.	-	-	Coffee, soups, sauces, pharmaceutical products, pet food	yes	yes	NG601259	CARAMEL COLOUR E 150A	TA	0.5 %	Syrup	17.000	24 months
NG600133	CARAMEL COLOUR POWDER E 150A	WO 170	Yellow-Orange	Good stability			Soups, sauces, dessert powders	yes	yes	NG600133	CARAMEL COLOUR POWDER E 150A	WO 170	3 g/l	Powder	17.000	36 months
NG604060	CARAMEL COLOUR E 150A	SWA	Yellow-Orange	Stable up to 45 % Alc.	-	+	Cola, soft drinks and standard colour for all type of products, cidres, gluten-free, zero 4-MEI	yes	yes	NG604060	CARAMEL COLOUR E 150A	SWA	1 - 2 g/l	Syrup	21.000	24 months
NG600072	CARAMEL COLOUR E 150B	TRB	Yellow-Orange	Stable up to 75 % Alc.	-	+	Wine based vermouth	yes	yes	NG600072	CARAMEL COLOUR E 150B	TRB	6 g/l	Syrup	14.000	24 months
NG600755	CARAMEL COLOUR E 150B	JVC	Yellow-Orange	Stable up to 65 % Alc.	+	+	Aperitifs, wine based vermouth, cidres, gluten-free	yes	yes	NG600755	CARAMEL COLOUR E 150B	JVC	5 g/l	Syrup	19.000	24 months
NG602596	CARAMEL COLOUR E 150C, LOW CARAMELIZED	TMFC	Brown-Grey	Stable up to 10 % Alc.	-	+	Beer, vinegar, soups, sauces, baked goods, bread, pet food	yes	yes	NG602596	CARAMEL COLOUR E 150C, LOW CARAMELIZED	TMFC	1 %	Syrup	19.900	24 months
NG600783	CARAMEL COLOUR E 150C	LFC	Brown-Grey	Stable up to 10 % Alc.	-	+	Beer, vinegar, soups, sauces, baked goods, bread, pet food	yes	yes	NG600783	CARAMEL COLOUR E 150C	LFC	0.5 - 1.0 %	Syrup	35.000	24 months
NG601275	CARAMEL COLOUR E 150C	TM	Brown-Grey	Stable up to 10 % Alc.	-	+	Beer, vinegar, soups, sauces, baked goods, bread, pet food	yes	yes	NG601275	CARAMEL COLOUR E 150C	TM	0.5 - 1.0 %	Syrup	36.000	24 months
NG603804	CARAMEL COLOUR E 150C	LFY	Brown-Grey	Stable up to 10 % Alc.	-	+	Beer, vinegar, soups, sauces, baked goods, bread, pet food	yes	yes	NG603804	CARAMEL COLOUR E 150C	LFY	0.5 - 1.0 %	Syrup	42.000	24 months
NG602078	CARAMEL COLOUR E 150C	WMB 3	Brown-Grey	Stable up to 10 % Alc.	-	+	Powdered foods	yes	yes	NG602078	CARAMEL COLOUR E 150C	WMB 3	0.5 - 1.0 %	Powder	47.000	36 months
NG602771	CARAMEL COLOUR E 150D, SINGLE STRENGTH	GMX	Brown-Grey	Stable up to 20 % Alc.	+	+	Soft drinks, soups, sauces, pharmaceutical products, pet food	yes	yes	NG602771	CARAMEL COLOUR E 150D, SINGLE STRENGTH	GMX	5 - 10 g/l	Syrup	25.000	24 months
NG600903	CARAMEL COLOUR E 150D	NMA	Brown-Grey	Stable up to 20 % Alc.	+	+	Soft drinks, soups, sauces, pharmaceutical products, pet food	yes	yes	NG600903	CARAMEL COLOUR E 150D	NMA	3 g/l	Syrup	48.000	24 months
NG600872	CARAMEL COLOUR E 150D, DOUBLE STRENGTH	NDM	Brown-Grey	Stable up to 20 % Alc.	+	+	Cola, ice tea, 4-MEI < 70 ppm	yes	yes	NG600872	CARAMEL COLOUR E 150D, DOUBLE STRENGTH	NDM	2.5 g/l	Syrup	50.000	24 months
NG600144	CARAMEL COLOUR POWDER E 150D	WSM	Brown-Grey	Stable up to 20 % Alc.	+	+	Powdered foods	yes	yes	NG600144	CARAMEL COLOUR POWDER E 150D	WSM	0.5 %	Powder	95.000	24 months

Tanin/Acid: + stable, - not stable



Product code	Product name	Nigay code	Application	Halal	Kosher	Product code	Product name	Nigay code	Dosage	Form	EBC	Shelf-life
NG600347	BURNT SUGAR	CA 6	Bakery, sauces, meat, toppings	yes	yes	NG600347	BURNT SUGAR	CA 6	30 g/l	Syrup	2.200	24 months
NG600328	BURNT SUGAR	C 22	Cidres, Gluten-free, zero 4-MEI, colas, soft drinks, beer	yes	yes	NG600328	BURNT SUGAR	C 22	20 g/l	Syrup	4.800	24 months
NG600464	BURNT SUGAR	CP 5000	Cidres, Gluten-free, zero 4-MEI, colas, soft drinks, beer	yes	yes	NG600464	BURNT SUGAR	CP 5000	20 g/l	Syrup	4.800	24 months
NG601098	BURNT SUGAR	SLB 16000	All brown applications except colas & beers	yes	yes	NG601098	BURNT SUGAR	SLB 16000	8 g/l	Syrup	15.000	24 months
NG603801	BURNT SUGAR POWDER	GRP	Soups, sauces, dessert powders	yes	yes	NG603801	BURNT SUGAR POWDER	GRP	2 %	Powder	17.000	24 months
NG600133	BURNT SUGAR POWDER	WO 170	Soups, sauces, dessert powders	yes	yes	NG600133	BURNT SUGAR POWDER	WO 170	2 %	Powder	17.000	36 months
NG603298	BURNT SUGAR POWDER	WS 100	Soups, sauces, dessert powders	yes	yes	NG603298	BURNT SUGAR POWDER	WS 100	2 %	Powder	20.000	24 months



Product code	Product name	Nigay code	Certification	Taste	Application	Halal	Kosher	Product code	Product name	Nigay code	EBC	Dosage	Form	Shelf-life
NG600680K	CARAMEL FILLING	FG BIO 01		Caramelized milk	Chocolates, pralines and chocolate bars	yes	no	NG600680K	CARAMEL FILLING	FG BIO 01	n.a.	20 %	Filling	12 months
NG605512K	CARAMEL FILLING	BS 77 BIO		Salted butter	Chocolates, pralines and chocolate bars	yes	no	NG605512K	CARAMEL FILLING	BS 77 BIO	n.a.	20 %	Filling	12 months
NG605694K	CARAMEL POWDER	F BIO		Cream and butter	Chocolates, pralines and chocolate bars	yes	no	NG605694K	CARAMEL POWDER	F BIO	n.a.	20 %	Powder	12 months
NG604860	BURNT SUGAR POWDER	WB 100		Caramelized sugar	Mainly powdered foods	yes	yes	NG604860	BURNT SUGAR POWDER	WB 100	21.000	3 %	Powder	24 months
NG605741	CARAMEL FLAKES	2000 B		Crème brûlée	Powder for crème brûlée	no	yes	NG605741	CARAMEL FLAKES	2000 B	n.a.	15 %	Flakes, 0.5 – 2.0 mm	24 months
NG605697K	CARAMEL FLAKES	SB BIO 01		Toffee	Chocolates, powdered foods, powder ice cream mix, biscuits	yes	no	NG605697K	CARAMEL FLAKES	SB BIO 01	n.a.	15 %	Flakes, 2.0 - 4.0 mm	12 months
NG605739K	CARAMEL FLAKES	SB 01 FTB	 	Butter	Inclusions for ice cream, chocolates, biscuits, etc.	yes	yes	NG605739K	CARAMEL FLAKES	SB 01 FTB	n.a.	15 %	Flakes, 2.0 - 4.0 mm	12 months
NG600467	BURNT SUGAR	CPA 3000		Burnt caramel (very strong/bitter)	Carbonated beverages and brewed beverages, pet food, sauces	yes	yes	NG600467	BURNT SUGAR	CPA 3000	3.000	8 g/l	Syrup	24 months
NG605265	AROMATIC CARAMEL	250 F AGRO		Natural sweetness of sugar syrup	Directly blended with dairy products, dessert creams, biscuits, drinks	yes	yes	NG605265	AROMATIC CARAMEL	250 F AGRO	240	10 %	Syrup	24 months
NG602333	AROMATIC CARAMEL	S 115 AGRO		Sweet caramel	Very fluid, easy to use in a wide range of applications	yes	yes	NG602333	AROMATIC CARAMEL	S 115 AGRO	115	10 %	Syrup	24 months
NG600273	AROMATIC CARAMEL	360 FTB	 	Strong caramlized	Mix into ice cream	yes	yes	NG600273	AROMATIC CARAMEL	360 FTB	380	5 %	Syrup	24 months
NG602004	AROMATIC CARAMEL	250 AHC		Sweet caramel	Developed especially for non-dairy alternatives such as soy milk	yes	yes	NG602004	AROMATIC CARAMEL	250 AHC	270	10 %	Syrup	12 months
NG602361	AROMATIC CARAMEL	VSA 2015		Sweet caramel	As topping for flan, crème caramel and panna cotta	no	yes	NG602361	AROMATIC CARAMEL	VSA 2015	240	10 %	Syrup	24 months



Product code	Product name	Nigay code	Taste	Application	Halal	Kosher	Product code	Product name	Nigay code	Dosage	Form	Shelf-life
NG605736K	CARAMEL FILLING	FG DFC	Milky	Chocolates, desserts	yes	yes	NG605736K	CARAMEL FILLING	FG DFC	15 %	Filling	12 months
NG604595K	CARAMEL SAUCE	DFC 02	Milky	Desserts, chocolate, pralines	no	yes	NG604595K	CARAMEL SAUCE	DFC 02	10 %	Filling	12 months
NG190811	FLAVOURED AROMATIC CARAMEL	NS 175 ACO	Salted caramel	Chocolates	yes	no	NG190811	FLAVOURED AROMATIC CARAMEL	NS 175 ACO	15 %	Filling	12 months
NG605076	CARAMEL FLAKES	EN 2000	Standard caramel	Topping for crème brûlée	yes	yes	NG605076	CARAMEL FLAKES	EN 2000	15 %	Flakes, 0.5 - 2.0 mm	24 months
NG605287K	CARAMEL FLAKES	ER 2041	Strong caramel	Inclusions	yes	yes	NG605287K	CARAMEL FLAKES	ER 2041	10 %	Flakes, 2.0 - 4.0 mm	12 months
NG605137K	CARAMEL FLAKES, COATED WITH COCOA BUTTER	EC 01	Standard caramel	Ice cream (topping, in the mass or in the chocolate coating), good water resistant	yes	yes	NG605137K	CARAMEL FLAKES, COATED WITH COCOA BUTTER	EC 01	15 %	Flakes, 2.0 - 5.0 mm	12 months
NG606163	CRUNCHY CARAMEL	CR 01	Honeycomb	Chocolates, pralines	yes	yes	NG606163	CRUNCHY CARAMEL	CR 01	15 %	Flakes, 2.0 - 5.0 mm	24 months
NG606162K	CRUNCHY CARAMEL	ECR 05	Toffee	Chocolates, pralines	no	yes	NG606162K	CRUNCHY CARAMEL	ECR 05	10 %	Flakes, 2.0 - 5.0 mm	12 months
NG603770	AROMATIC CARAMEL	1365-25	Sweet caramel	Ice cream, yoghurt	yes	yes	NG603770	AROMATIC CARAMEL	1365-25	10 %	Syrup	24 months
NG602771	CARAMEL COLOUR E 150D, SINGLE STRENGTH	GMX	Colour (brown-grey shade)	Soft drinks	yes	no	NG602771	CARAMEL COLOUR E 150D, SINGLE STRENGTH	GMX	5 - 10 g/l	Syrup	24 months
NG600872	CARAMEL COLOUR E 150D, DOUBLE STRENGTH	NDM	Colour (brown-grey shade)	Cola, ice tea, 4-MEI < 70 ppm	yes	yes	NG600872	CARAMEL COLOUR E 150D, DOUBLE STRENGTH	NDM	2.5 g/l	Syrup	24 months



A close-up photograph of three square caramel candies arranged diagonally. Each candy is topped with a generous amount of coarse sea salt. They are placed on a rustic wooden surface, with a dark, glossy chocolate drizzle artfully smeared across the wood in the foreground. The background is softly blurred, showing more of the same treats.

STRENGTH
LIES IN
QUALITY.”
FRIEDRICH NIETZSCHE



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