

# Fact Sheet

Béquet Confections is dedicated to making the world's best caramel – with 8 national awards, we believe we are on the right track. We slow simmer the finest ingredients to create the smoothest, creamiest most exquisite tasting gourmet caramel. Each batch is handcrafted under the watchful eye of a master caramel chef. There are no artificial colors, no artificial flavors, no corn syrup and no preservatives. Béquet® Gourmet Caramel is proudly made in Montana and sold at more than 1,000 gourmet markets throughout the United States.

## Top-10 Varieties



 **Soft**  
**vanilla butter caramel**  
a traditional soft, buttery, melt-in-your-mouth caramel... soul-satisfying, comfort food.



**Chewy**  
**vanilla butter caramel**  
our butter-rich traditional caramel, cooked a bit firmer. This bite size piece lasts longer in your mouth.



 **Chipotle**  
**butter caramel**  
a soft, silky caramel with rich vanilla essence, infused with smoky chipotle. The moderate heat of the jalapeño delivers a satisfying southwest kick.



 **Celtic Sea Salt®**  
**vanilla butter caramel**  
has a subtle Celtic Sea Salt® finish that entices the tongue & accentuates the buttery caramel flavor.



**Salt - Chocolate**  
**butter caramel**  
a soft, dark chocolate caramel with a subtle Celtic Sea Salt® finish, brings 3 incredible tastes together in one amazing treat.



 **Butterscotch**  
**butter caramel**  
a delicious blend of 2 classic flavors, evokes memories of warm kitchens filled with enticing aromas.



 **Green Apple**  
**butter caramel**  
combines crisp, green apple flavor with our soft, silky, vanilla butter caramel. A delightful caramel apple experience.



 **Salted Mocha**  
**butter caramel**  
one layer salt-chocolate, one layer espresso caramel... a symphony of flavors!



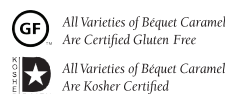
**Salted Butterscotch**  
**butter caramel**  
blends the sweet nostalgic flavor of butterscotch with the sophisticated crunch of Celtic Sea Salt®.



**New!**  
**Mint**  
**butter caramel**  
blends traditional, soft butter caramel with the cool sensation of mint for a smooth, beautifully balanced, refreshing treat.

## All Varieties of our Caramel are:

- Handcrafted
- Certified Kosher
- Certified gluten free
- Made with tapioca syrup, rather than corn syrup
- Free of artificial colors
- Free of artificial flavors
- Free of artificial preservatives



# FAQ

## Is Béquet Caramel nut free?

Yes, all varieties of Béquet Caramel are made in a facility that does NOT process any types of nuts.

## How long will Béquet Caramel remain fresh?

Each gift bag will have a best before date printed on the back label. At room temperature, our caramel is exquisite for the first month, and still very good for the next month and a half. Refrigerate or freeze to extend freshness by three months. Fresher caramel, as with most foods, is better.

## Can I freeze Béquet Caramel?

Yes, all varieties of Béquet Caramel can be refrigerated or frozen. We recommend refrigerating or freezing all caramel you don't plan to eat in the next week or two. If refrigerating or freezing, place in a tightly closed bag for up to three months.

## Where is Béquet Caramel made?

Béquet Caramel is made in made in Bozeman, Montana.

## What varieties of Béquet Caramel have won awards?

**Soft** caramel is a 2006 finalist for NASFT soft™ Award; **Chipotle** caramel is a 2007 winner of NASFT soft Award; **Celtic Sea Salt®** caramel is a 2006 finalist for NASFT soft Award; **Butterscotch** caramel is a 2011 winner of NASFT soft Award; **Green Apple** caramel is a 2011 winner of Gourmet Product Award; and **Salted Mocha** caramel is a 2016 finalist for NASFT soft Award.

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## A Little Press...

FANCY FOOD  
& CULINARY PRODUCTS

"Béquet finds inspiration from her caramel flavors everywhere. Celtic Sea Salt® Caramel was created from customer requests and, at first skeptical of the combination of sweet caramel and sea salt, once Béquet tasted the pairing, 'there was no turning back'."

FOOD & WINE

"Superlative caramels made in Bozeman, Montana, Béquet Gourmet Caramel comes in a version that's meltingly soft and another that's chewy and buttery."

MARTHA STEWART  
Living

"Robin Béquet creates caramels in unexpected flavors such as... chocolate... and even chipotle. The ones infused with Celtic Sea Salt® are the perfect marriage of savory and sweet."

SPECIALTY FOOD  
PRODUCTS, TRENDS & YOUR BUSINESS IN PERSPECTIVE MAGAZINE

"We merchandise hot-selling items mostly near the registers, but we'll feature them at certain times of the year on end-cap thematic displays. One of these products is Béquet Celtic Sea Salt® Caramel."