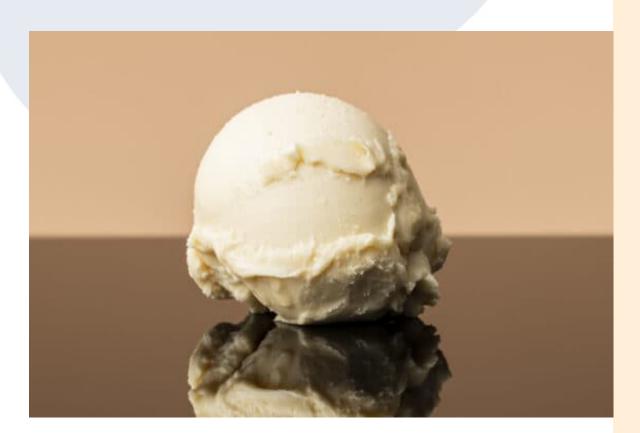


www.bakelssweden.se



CARAMEL TRUFFLE

OVERVIEW

A Truffle with a caramel flavour.

Bakels Truffles are versatile products which can be used in a variety of applications. The creamy **Truffles** are available in several flavours and colours, really rich in taste. The texture of the products are silky and smooth and they can be used as topping, filling and decoration in all kinds of confectionery and pastries. **Bakels Truffles** are also an excellent choice for praline production.

All our Truffles are produced fromsegregated palm oil and does not contain any hydrogenated fat ortrans fatty acids. Also free from soy.

Read more and see the full Truffle rangehere.

USAGE

For piping or spreading: Optimal temperature +20 to +25?C.

For coating: Optimal temperature +30 to +35?C.

The temperature should not exceed +40?C.



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INGREDIENTS

sugar, vegetable oil (palm, shea), SKIM MILK powder, CREAM powder (MILK), emulsifier sunflower lecithin, vanillin, flavouring

PACKAGING

Code Size Туре Palletisation 537711 6 kg Pail

NUTRITIONAL INFORMATION





STORAGE

Cool and dry up to 15 °C, max 65% humidity



INGREDIENT FEATURES

Halal, Kosher, RSPO



CATEGORY

Truffles





FINISHED PRODUCT

TYPE

Cream

Brownie, Cake, Confectionery , Cupcake, Dessert, Doughnut , Eclairs, Fillings, Layer cake, Muffin, No bake, Pastry, Petit Choux, Profiteroles, Snack cakes, Sweet goods



FUNCTION

Decoration, Flavouring



ALLERGENS

MILK (Skim milk powder, cream powder, butter milk powder, contains lactose)



BRANDS

Bakels