



CARDAMOM REMONCE

OVERVIEW

Bakels Cardamom Remonce is a palm oil free, fat-based remonce with cardamom. The remonce has a smooth consistency and does not contain almond or apricot kernels.

Ready to be used in sweet fermented bread, danish pastries and desserts.

FOR INDUSTRIAL BAKERIES

Are you looking for remonces that are suitable for industrial manufacturing? We have worked together with industrial bakers for many years and our long experience has given us a deep knowledge in what is required for a remonce baked on an industrial manufacturing line.

[Contact us](#) if you want to know more about packaging solutions, densities, pump-ability and other technical qualities that a good industrial remonce requires.

USAGE

Ready to use in sweet fermented bread, Danish and puff pastry.

INGREDIENTS

sugar, water, vegetable oil (rapeseed, coconut), modified starch, potato powder, glucose syrup, cardamom (1,2%), fully hydrogenated vegetable oil (rapeseed), WHEAT flour, salt, preservative E202 (0,29%), acidity regulator citric acid, natural flavouring

PACKAGING

Code	Size	Type	Palletisation
570311	14 kg	Pail	
570312	100kg-fibre drum		

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,450.00
Energy (kcal)	340.00
Fat (g)	9.00
Carbohydrate (g)	64.00
of which saccharides (g)	54.00
Protein (g)	<0,5
Sodium (g)	<0,5



STORAGE

To be kept cool (max 15°C) in a tightly closed container. The expiration date applies to a product in an unopened container, To be kept cool (max 15°C) in a tightly closed container. The expiration date applies to a product in an unopened container, stored as directed.



SHELF LIFE

120 days



TYPE

Cream, Paste



ALLERGENS

Gluten (wheat)



CATEGORY

Remonces



INGREDIENT FEATURES

Palm-free



FINISHED PRODUCT

Buns, Fillings, Morning goods
, Pastry



BRANDS

Bakels



FUNCTION

Flavouring, Moistiness