



CINNAMON REMONCE EXTRA

OVERVIEW

Bakels Cinnamon Remonce Extra is a palm oil free, fat-based remonce. Contains apricot mass which gives an extra full-bodied flavour and good mouthfeel. Ready to be used in sweet fermented bread, danish pastries and soft cakes.

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 soft cakes.

INGREDIENTS

sugar, water, glucose syrup, vegetable oil (rapeseed, coconut), cinnamon (4,9%), WHEAT flour, apricot kernels*, modified starch (potato), maize flour, fully hydrogenated vegetable oil (rapeseed), salt, preservative E202 (0.18%), ALMOND, emulsifier E471, vanillin, flavouring, *May contain traces of almond.

PACKAGING

Code	Size	Type	Palletisation
578410	100 kg	Fibre drum	600 kg (6x100 kg)

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,450.00
Energy (kcal)	340.00
Fat (g)	8.50
of which saturated (g)	3.00
of which trans fatty acids (g)	<0.5
Carbohydrate (g)	64.00
of which saccharides (g)	52.00
Protein (g)	1.50
Sodium (g)	<0.5
corresponds to approx (g salt)	0.53



STORAGE

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



ALLERGENS

Gluten (wheat), Almond



CATEGORY

Remonces



INGREDIENT FEATURES

Palm-free



FINISHED PRODUCT

Buns, Danish pastry, Morning goods, Muffin, Soft cakes, Sweet dough



BRANDS

Bakels



FUNCTION

Flavouring, Moistiness