



CINNAMON REMONCE RAPESEED

OVERVIEW

Bakels Cinnamon Remonce Rapeseed is a palm oil free, fat-based remonce based on rapeseed oil. 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, modified starch (potato), glucose syrup, vegetable oil (rapeseed), cinnamon (3.1%), WHEAT starch, preservative E202 (0,28%), salt, emulsifier E415, vanillin

PACKAGING

Code	Size	Type	Palletisation
577710	90 kg	Fibre drum	540 kg (6x90 kg)

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,250.00
Energy (kcal)	290.00
Fat (g)	5.50
of which saturated (g)	<0.5
of which trans fatty acids (g)	<0.5
Carbohydrate (g)	60.00
of which saccharides (g)	47.00
Protein (g)	<0.5
Sodium (g)	<0.5
corresponds to approx (g salt)	0.29



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)



CATEGORY

Remonces



INGREDIENT FEATURES

Palm-free



FINISHED PRODUCT

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



BRANDS

Bakels



FUNCTION

Flavouring, Moistiness