



CROQUANT TRUFFLE

OVERVIEW

A Truffle with crunchy bits of hazelnut.

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 is 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 from segregated palm oil and do not contain any hydrogenated fat or trans fatty acids. Also free from soy.

Read more and see the full Truffle range [here](#).

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.

PACKAGING

Code
537215

Size
6 kg

Type
Pail

Palletisation



STORAGE

Cool and dry conditions



SHELF LIFE

365 days



TYPE

Cream



ALLERGENS

Milk (skimmed milk powder
contains lactose)



CATEGORY

Fruit fillings, creams &
toppings, Truffles



INGREDIENT FEATURES

Halal, Kosher, Rain Forrest
Alliance (Kakao), RSPO



FINISHED PRODUCT

Brownie, Cake, Confectionery
, Cupcake, Dessert, Doughnut
, Eclairs



BRANDS

Bakels



FUNCTION

Decoration, Flavouring