



LIGHT TRUFFLE

OVERVIEW

A soft truffle with a taste of milk chocolate.

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.

INGREDIENTS

sugar, vegetable oil (palm, shea), SKIM MILK powder, fat-reduced cocoa powder, CREAM powder (MILK), BUTTER MILK powder, emulsifier sunflower lecithin, natural flavouring

PACKAGING

Code	Size	Type	Palletisation
537810	6 kg	Pail	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	2,500.00
Energy (kcal)	600.00
Fat (g)	42.00
of which saturated (g)	18.00
Carbohydrate (g)	50.00
of which saccharides (g)	49.00
Protein (g)	4.50
Sodium (g)	0.00
corresponds to approx (g salt)	0.12



STORAGE

Dry and not above 25°C (max
65% relative humidity)



SHELF LIFE

365 days



TYPE

Cream



ALLERGENS

Milk



CATEGORY

Fruit fillings, creams &
toppings, Truffles



INGREDIENT FEATURES

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



FINISHED PRODUCT

Brownie, Buns, Cake,
Cheesecake, Confectionery,
Cupcake, Dessert, Doughnut,
Eclairs, Layer cake, Muffin,
No bake, Petit Choux,
Profiteroles, Snack cakes,
Soft cakes, Sponge cake



BRANDS

Bakels



FUNCTION

Decoration, Flavouring