



RUBY TRUFFLE

OVERVIEW

Ruby Truffle is a silky smooth truffle that gives a unique touch, look and flavour to your products.

Ruby is the fourth type of chocolate after dark, milk and white. It is made from Ruby cocoa beans that are selected for its attributes that naturally emphasise the delicious berry flavour and the pink colour tone. Meaning no additives are needed to boost the already unique ingredient. Ruby's slightly sour taste with sweet fruity notes enriches your pastries with a luxurious feel – the natural way.

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, ruby cocoa mass (3%), CREAM powder (MILK), acidity regulator citric acid, emulsifier sunflower lecithin, natural flavouring

PACKAGING

Code	Size	Type	Palletisation
537910	6 kg	Pail	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	2,550.00
Energy (kcal)	610.00
Fat (g)	44.00
of which saturated (g)	20.00
Carbohydrate (g)	49.00
of which saccharides (g)	48.00
Protein (g)	4.50
Sodium (g)	0.00
corresponds to approx (g salt)	0.16

**STORAGE**

Cool and dry up to 15 °C,
max 65% humidity

**SHELF LIFE**

365 days

**TYPE**

Cream

**ALLERGENS**

Milk

**CATEGORY**

Fruit fillings, creams & toppings
, Truffles

**INGREDIENT FEATURES**

Halal, Kosher, RSPO

**FINISHED PRODUCT**

Brownie, Cake, Confectionery
, Cookies, Cupcake, Dessert,
Doughnut, Eclairs, Layer cake
, Muffin, Pastry, Petit Choux,
Profiteroles, Snack cakes,
Soft cakes

**BRANDS**

Bakels

**FUNCTION**

Decoration, Flavouring