"SÄTER" REMONCE EXTRA LUX

OVERVIEW

Bakels "Säter" Remonce Extra Lux is a palm oil free, fat-based remonce with a mild almond flavour with a pleasant vanilla note. Contains a higher amount of 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, apricot kernels*, vegetable oil (rapeseed, coconut), modified maize starch, invert sugar, fully hydrogenated vegetable oil (rapeseed), salt, preservative E202 (0,20%), potato starch, flavourings, carrier propylene glycol E1520 (0.030%), emulsifier (E471), flavourings, vanillin, antioxidant E330, *May contain traces of almond.

PACKAGING

Code	Size	Type	Palletisation
576010	11 kg	Pail	484 kg (44x11 kg)
576011	90 kg	Drum	540 kg (6x90 kg)

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,650.00
Energy (kcal)	390.00
Fat (g)	19.00
of which saturated (g)	5.00
of which polyunsaturated (g)	1.50
of which trans fatty acids (g)	<0.5
Carbohydrate (g)	51.00
of which saccharides (g)	46.00
Protein (g)	4.50
Sodium (g)	<0.5
corresponds to approx (g salt)	0.46

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

May contain traces of almond

CATEGORY

Remonces

INGREDIENT FEATURES

Palm-free

FINISHED PRODUCT

Buns, Danish pastry, Soft cakes

BRANDS

Bakels

FUNCTION

Flavouring, Moistiness