



“SÄTER” REMONCE

OVERVIEW

Bakels “Säter” Remonce is a palm oil free, fat-based remonce with a mild almond flavour with a pleasant vanilla note. The remonce has a smooth consistency and does not contain almond or apricot kernels.

Ready to be used in sweet fermented bread, danish pastries and desserts.

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 remonces requires.

USAGE

Ready to use in sweet fermented bread, Danish and puff pastry.

INGREDIENTS

sugar, water, vegetable oil (rapeseed, coconut), modified starch, potato powder, glucose syrup, fully hydrogenated vegetable oil (rapeseed), WHEAT flour, salt, preservative (E202), flavouring, natural flavouring

PACKAGING

Code	Size	Type	Palletisation
574011	14 kg	Pail	
574012	100kg-fibre drum		

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,450.00
Energy (kcal)	340.00
Fat (g)	9.00
Carbohydrate (g)	64.00
of which saccharides (g)	54.00
Protein (g)	0.50
Sodium (g)	0.50
corresponds to approx (g salt)	0.40



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., To be kept cool (max 15°C) in a tightly closed container. The expiration date applies to a product in an unopened container



SHELF LIFE

120 days



TYPE

Cream, Paste



ALLERGENS

Gluten (wheat)



CATEGORY

Remonces



INGREDIENT FEATURES

Palm-free



FINISHED PRODUCT

Buns, Croissant, Danishpastry, Frozen dough, Morning goods, Sweet dough



BRANDS

Bakels



FUNCTION

Flavouring, Moistiness