



VANILLA REMONCE LUX

OVERVIEW

Bakels Vanilla Remonce Lux is a palm oil free, fat-based remonce with two vanilla flavours, of which one is bourbon vanilla, for a more complex and rich taste. 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 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, vegetable oil (rapeseed, coconut), modified starch, potato powder, glucose syrup, fully hydrogenated vegetable oil (rapeseed), salt, preservative E202 (0,29%), colour E101 and E160a, flavouring, natural vanilla flavouring

PACKAGING

Code	Size	Type	Palletisation
571311	14 kg	Pail	44x14 kg
571313	90 kg	Fibre drum	540 kg (6x90 kg)

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,400.00
Energy (kcal)	340.00
Fat (g)	9.00
Carbohydrate (g)	64.00
of which saccharides (g)	54.00
Protein (g)	<0,5
Sodium (g)	<0,5



STORAGE

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



CATEGORY

Remonces



INGREDIENT FEATURES

Gluten Free, Palm-free



FINISHED PRODUCT

Danish pastry, Fillings,
Morning goods, Pastry, Sweet
dough



BRANDS

Bakels



FUNCTION

Flavouring, Moistiness