



VANILLA REMONCE

OVERVIEW

Bakels Vanilla Remonce is a palm oil free, fat-based remonce with vanilla flavour. Contains apricot mass which gives a 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

To be used in sweet fermented bread, danish pastries and soft cakes.

INGREDIENTS

sugar, water, vegetable oil (rapeseed, coconut), apricot kernels*, glucose syrup, WHEAT flour, modified starch, invert sugar, fully hydrogenated vegetable oil (rapeseed), salt, preservative E 202 (0,2%), potato starch, flavouring, vanillin, carrier E1520 (0.1%), carrier E1518 (0.1%), *May contain traces of almond.

PACKAGING

Code	Size	Type	Palletisation
573910	90 kg	Fibre drum	540 kg (6x90 kg)

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,500.00
Energy (kcal)	360.00
Fat (g)	14.00
of which saturated (g)	4.50
Carbohydrate (g)	54.00
of which saccharides (g)	42.00
Protein (g)	2.50
Sodium (g)	<0.5
corresponds to approx (g salt)	0.45



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

Gluten (wheat), May contain traces of almond



CATEGORY

Remonces



INGREDIENT FEATURES

Palm-free



FINISHED PRODUCT

Buns, Danish pastry, Morning goods, Muffin, Soft cakes, Sweet dough



BRANDS

Bakels



FUNCTION

Flavouring, Moistiness