



WHITE TRUFFLE SOFT

OVERVIEW

A soft White Truffle with a taste of vanilla and milk.

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

vegetable oil (palm, shea), sugar, CREAM powder (MILK), emulsifier sunflower lecithin, vanillin, flavouring

PACKAGING

Code	Size	Type	Palletisation
537511	6 kg	Pail	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	2,550.00
Energy (kcal)	620.00
Fat (g)	45.00
of which saturated (g)	20.00
Carbohydrate (g)	48.00
of which saccharides (g)	48.00
Protein (g)	4.50
Sodium (g)	0.00
corresponds to approx (g salt)	0.17



STORAGE

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



SHELF LIFE

365 days



TYPE

Cream



ALLERGENS

Contains milk (skim milk
powder, cream powder,
contains lactose)



CATEGORY

Fruit fillings, creams &
toppings, Truffles



INGREDIENT FEATURES

Halal, Kosher, RSPO



FINISHED PRODUCT

Brownie, Cake, Confectionery
, Cupcake, Dessert, Eclairs,
Fillings, Layer cake, Muffin,
Pastry, Snack cakes, Sweet
goods



BRANDS

Bakels



FUNCTION

Decoration, Flavouring