



## WHITE TRUFFLE

### OVERVIEW

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 fat (palm, shea), sugar, SKIM MILK powder, CREAM powder (MILK), emulsifier sunflower lecithin, vanillin, flavouring

## PACKAGING

Code	Size	Type	Palletisation
536611	6 kg	Pail	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	2,600.00
Energy (kcal)	630.00
Fat (g)	46.00
of which saturated (g)	22.00
Carbohydrate (g)	48.00
of which saccharides (g)	46.00
Protein (g)	4.00
Sodium (g)	0.50
corresponds to approx (g salt)	0.12



### STORAGE

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



### SHELF LIFE

365 days



### TYPE

Cream



### ALLERGENS

Milk (skimmed milk powder  
contains lactose)



### CATEGORY

Truffles



### INGREDIENT FEATURES

Halal, Kosher, RSPO



### FINISHED PRODUCT

Brownie, Cake, Confectionery  
, Creams, Cupcake, Dessert,  
Doughnut, Eclairs, Fillings,  
Muffin, Pastry, Petit Choux,  
Snack cakes, Sweet goods



### BRANDS

Bakels



### FUNCTION

Decoration, Flavouring