



BAKERY INGREDIENTS SINCE 1904

Bakels

REMONCES FOR SWEET DOUGHS AND PASTRIES



Remonces with full-bodied flavours

IT'S THE INSIDE THAT COUNTS

Without its filling, a bun would not be a real bun, right? Are you looking for quality remonces that are bake stable, reliable and rich in flavour. If so, then you can dive deeper into our assortment to find the best remonces for your unique baking needs.

In our assortment you can find our popular standard remonces that customers have used for many years and remonces without palm oil and kernels.

You are always welcome to contact us for more information, samples and product advice.

- Spreadable both by machine and by hand
- Tasty full-bodied flavours
- Bake and freeze stable



Standard remonces

In this category you will find our most popular standard remonces that have been with us and our customers for many years. Great and classic flavours that continue to impress year after year. Made using segregated palm oil certified by RSPO and margarine.

5720 CINNAMON REMONCE

Doesn't contain almond or apricot kernels.

5719 COARSE CINNAMON REMONCE

5760 SÄTER REMONCE

With a taste of toska.

5765 PISTACHIO REMONCE

All remonces are available in:

Pail: 11/13/14 kg

Fiber drum: 90/100/115 kg

Octabine: 220/250 kg

The volume depends on the density of the remonce.



Rapeseed oil based remonces



Oil based remonces made using rapeseed oil and starch that makes them priceworthy.

5777 CINNAMON REMONCE

5778 ALMOND REMONCE

5779 PISTACHIO REMONCE

570100 BLUEBERRY REMONCE

570101 RASPBERRY REMONCE

All remonces are available in:

Pail: 11/13/14 kg

Fiber drum: 90/100/115 kg

Octabine: 220/250 kg

The volume depends on the density of the remonce.

Palm oil free remonces without kernels

We have developed palm oil free recipes for our most popular remonces. The margarine in these remonces are made using rape seed oil which allows you to produce pastry and desserts with a good conscience and with the same great result. These remonces do not contain almond and apricot kernels.

5703 UPK CARDAMOM REMONCE

5740 UPK SÄTER REMONCE - Tosca taste

5706 UPK COARSE CINNAMON REMONCE

5741 UPK CINNAMON REMONCE

5711 UPK PISTACHIO REMONCE

5761 UPK RASPBERRY REMONCE

5713 UPK LUXURY VANILLA REMONCE

**5724 UPK CINNAMON REMONCE
WITH VANILLA**

All remonces are available in:

Pail: 11/13/14 kg

Fiber drum: 90/100/115 kg

Octabine: 220/250 kg

The volume depends on the density of the remonce.

**BAKE
WITHOUT
PALM OIL**



Palm oil free remonces with kernels

Remonces with apricot kernels, free from palm oil.

5739 VANILLA REMONCE

5782 SÄTER REMONCE- With a taste of toska.

5783 CARDAMOM REMONCE

5784 CINNAMON REMONCE

5785 PISTACHIO REMONCE

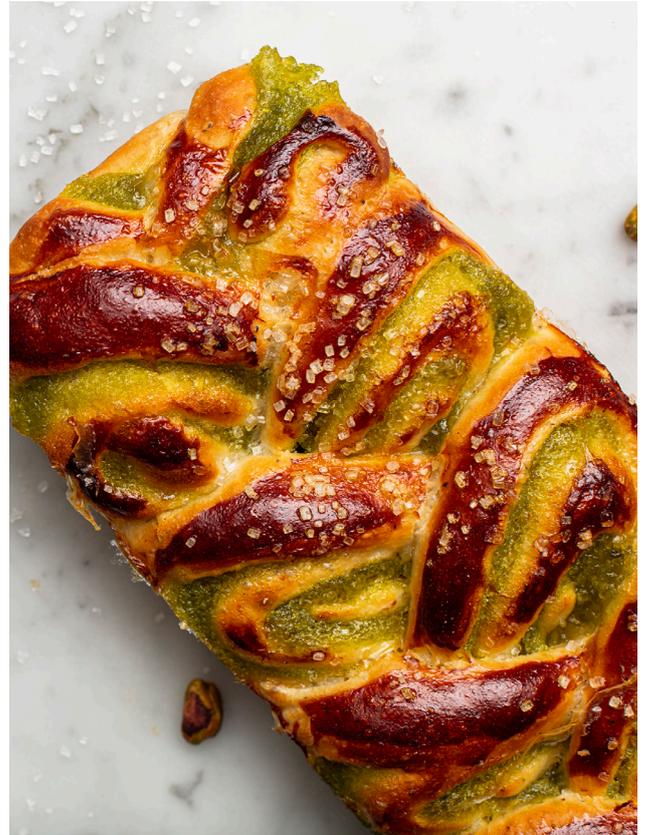
All remonces are available in:

Pail: 11/13/14 kg

Fiber drum: 90/100/115 kg

Octabine: 220/250 kg

The volume depends on the density of the remonce.



Clean label remonces

NEWS!



Very tasty remonces completely without E-numbers. Made using natural, genuine and clean raw produce.

CINNAMON REMONCE CLEAN LABEL

ALMOND REMONCE CLEAN LABEL

Contains genuine almond paste.

HAZELNUT REMONCE CLEAN LABEL

Contains genuine hazelnut paste.

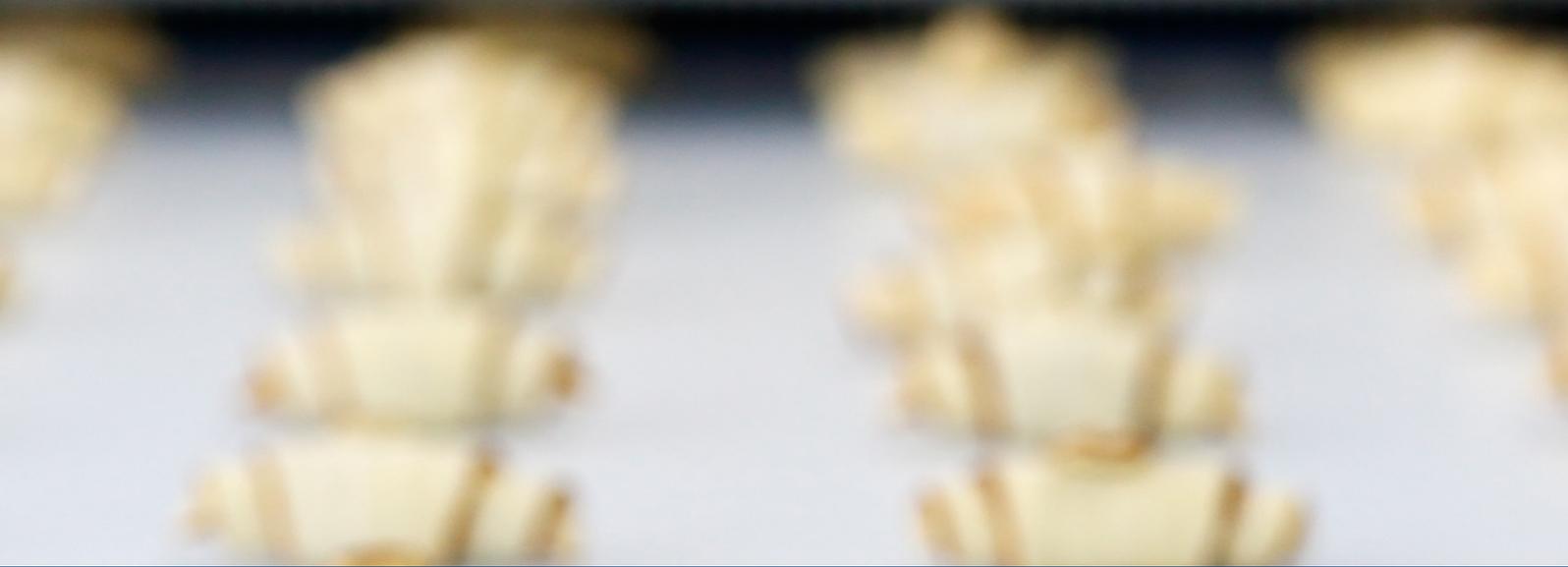
Every remonce is available in:

pail (11/13/14 kg),

fiber drum (90/100/115 kg) or

octabine (220/250 kg).

The volume depends on the density of the remonce, which varies depending on the variant.



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.





Read more about our remonces here!

www.bakelssweden.se

 **BAKELS**

BAKERY INGREDIENTS SINCE 1904

export@bakelssweden.se | www.bakelssweden.se/en | @bakels.sweden