



Bakels products

NON TEMP COMPOUND

 **BAKELS**

BAKERY INGREDIENTS SINCE 1904

Discover

BAKELS NON TEMP COMPOUND

Non Temp is an effective alternative to chocolate and is suitable for all applications where you want a taste of chocolate. The advantage of **Non Temp** is that, unlike chocolate, it does not contain cocoa butter, which makes it easy to use as it does not require any tempering.



Our **Non Temp** range consists of several different colours and tasty flavours with the perfect consistency and viscosity.

Non Temp, in addition to dipping and coating, is also suitable for decorating and moulding. It gives a delightful shine with a hard break, just the way you want it. With a high cocoa content in the product, quality-assured production in our factory in Sweden, we dare to promise you that the product will take your pastries and confectionery to the next level.



Made in Sweden

MANUFACTURED IN GOTHENBURG

Our **Non Temp** range is manufactured in Sweden, something we are really proud of.

We know that you need products that you with confidence, can rely and trust in.

Production takes place from start to finish in our specially equipped factory. This enable us to have full control and focus, from the carefully selected raw materials, to the final quality control.

THE RIGHT CHOICE FOR INDUSTRIAL USE

Bakels **Non Temp** is an excellent choice for industrial production. The product's versatility and stability simplifies and increases the cost-efficiency of your production. With product development being in close proximity to production, we have the ability to adapt the product to meet your specific needs.

So, have you got a specific requirement, challenge us, we can help you!

Psst!

NON TEMP CAN BE
DELIVERED IN FLUID
OR SOLID FORM



This is why you should choose Bakels Non Temp

- Has a high product quality.
- Has a high cocoa content compared to other products on the market.
- Is free of hydrogenated fat.
- Is made from segregated palm oil.
- Simplifies and streamlines your manufacturing process.
- Does not require any tempering.
- Gives a hard break.
- Can be used in a wide variety of applications.

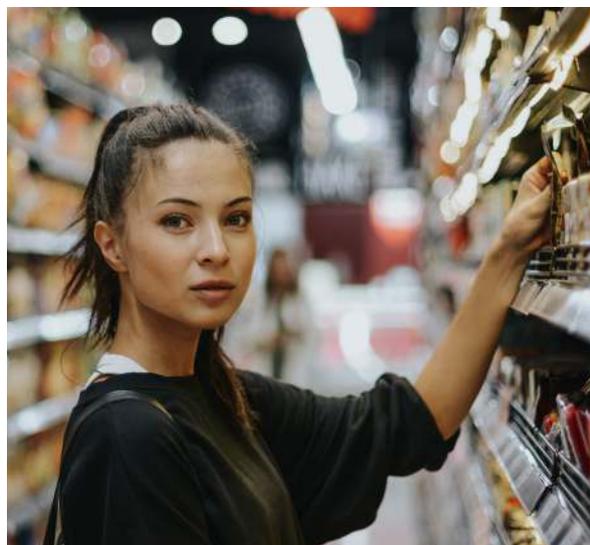
New product!

BAKELS SWEDEN RESPONDS TO CONSUMER DEMAND FOR HEALTHY INDULGENCE

NEWS!

There is an increasing consumer demand for healthier alternatives, this is a trend that is here to stay, and it will continue to evolve. We know that even if the consumer chooses to remove sugar, they do not want to compromise on taste or true indulgence. Therefore to meet this demand, we have developed a **Non Temp** without added sugar.

We proudly present **Non Temp Dark Without Added Sugar** – a versatile product with a smooth texture and rich taste of chocolate based on natural aromas. This product has exactly the same qualities as our regular **Non Temp** products and can be used for a wide range of applications.



PRODUCT INFORMATION



Packaging

25 kg and 12,5 bag: 5206 White, 5207 Light, 5208 Dark.

12,5 kg bag: 5237 Blond, 5209 White Natural Flavour, 5212 No Added Sugar.

12 kg carton: 5204 Soft Coating.



Shelf life

12 months



Storage

Dry conditions, not over normal room temperature (max 25°C, max 65% humidity).



Use

Heat in a water bath or microwave oven.



Features

Segregated certified palm oil must be produced according to the principles and criteria established by the RSPO, which verifies that forests are protected, and social and environmental safeguards are met during the oil's production and harvest. Our Non Temp range is made of segregated certified palm oil.

Contact us if you are interested in knowing more about our Kosher and Halal certifications.

Vegan: 5208 Dark, 5204 Soft Coating, 5212 No Added Sugar



PRODUCT RANGE

BAKELS NON TEMP DARK

Tastes Dark chocolate

Colour Dark brown **Art no** 5208

BAKELS NON TEMP LIGHT

Tastes Milk chocolate

Colour Light brown **Art no** 5207

BAKELS NON TEMP WHITE

Tastes White chocolate

Colour White **Art no** 5206

BAKELS NON TEMP WHITE NATURAL FLAVOUR

Tastes White chocolate with vanilla

Colour White **Art no** 5209

NEW!

BAKELS NON TEMP DARK SOFT COATING

Tastes Dark chocolate

A softer Non Temp suitable for covering cakes

Colour Dark brown **Art no** 5204

NEW!

BAKELS NON TEMP BLOND

Tastes Caramelised tone of brown sugar

Colour Beige **Art no** 5237

NEW!

BAKELS NON TEMP DARK NO ADDED SUGAR

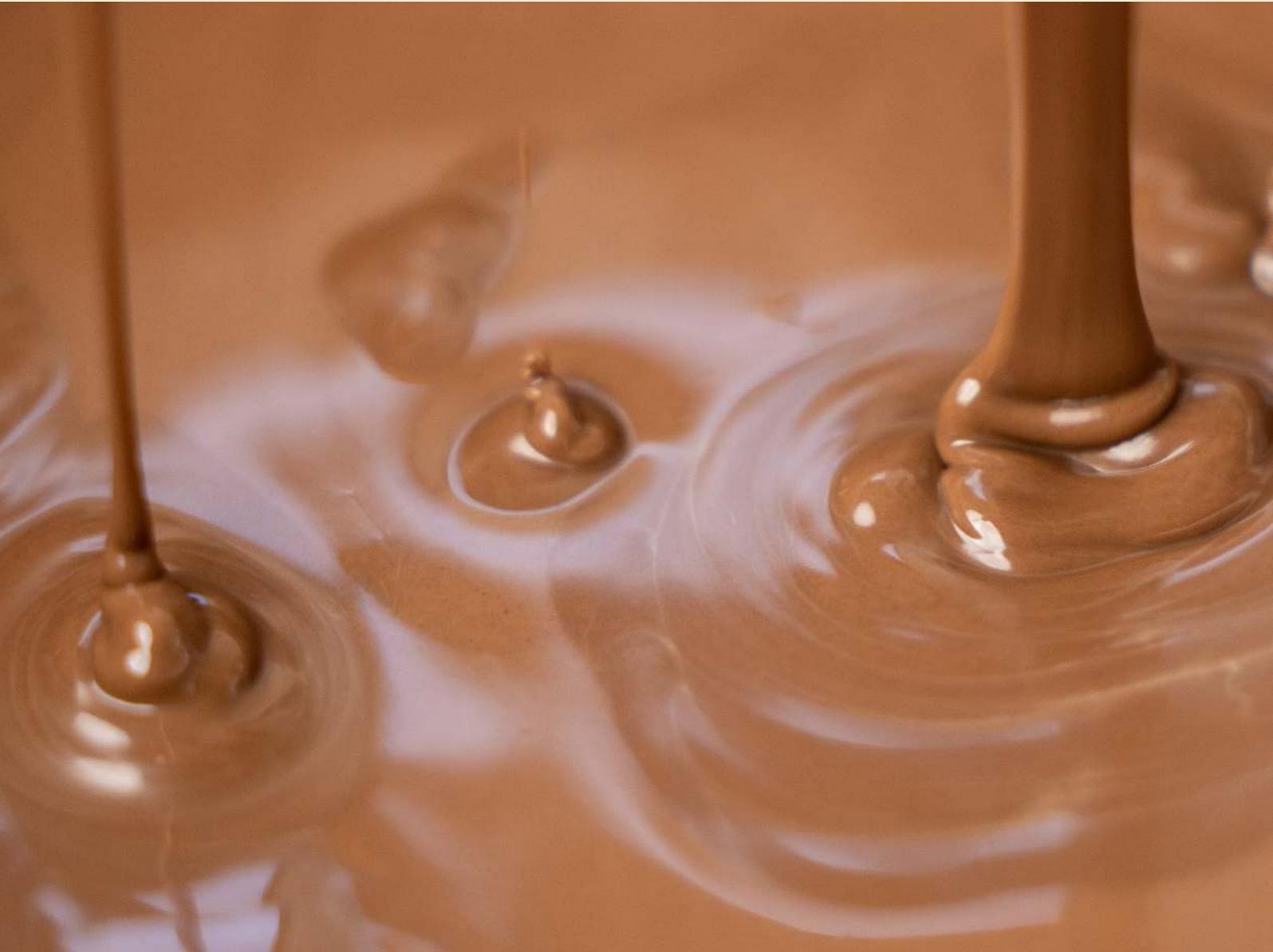
Tastes Dark chocolate

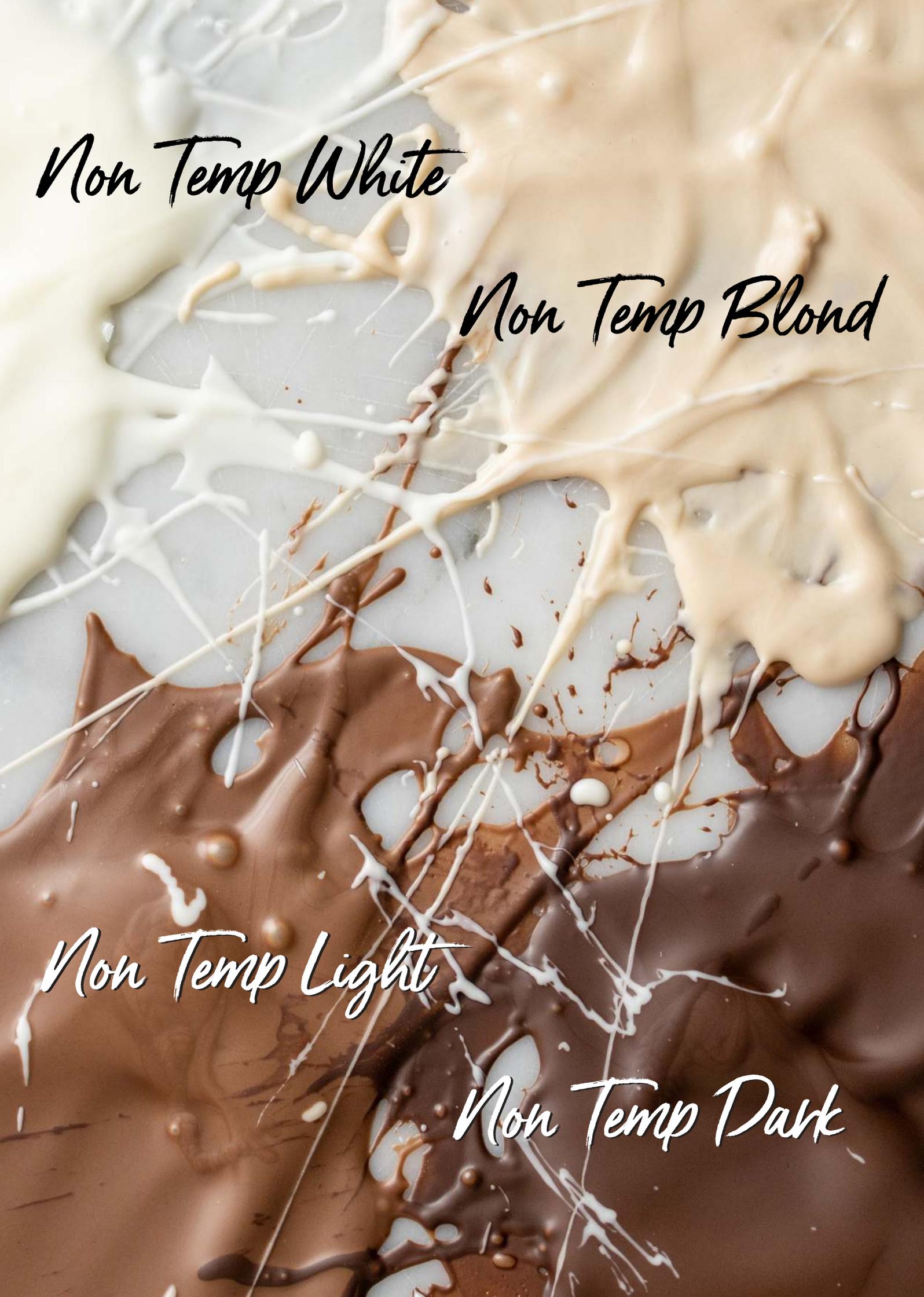
Colour Dark brown **Art no** 5212

NEW!

Did you know?

- We have manufactured and delivered **Non Temp** worldwide from Gothenburg, since 1978.
- Each batch undergoes several stringent quality. Amongst other things, the particle size is measured, viscosity, taste and colour. This provides you with a product that has a silky mouthfeel, rich taste and an easy-to-handle texture.
- All our **Non Temp** are developed on segregated palm oil and are free from hydrogenated fat.
- **Non Temp** is delivered in easy-to-handle format, either as a round or square shape, for easier dosing, handling and storage..





Non Temp White

Non Temp Blond

Non Temp Light

Non Temp Dark

NON TEMP COOKIES

INGREDIENTS

Bakels Muffin & Cake Plain	500 g
Butter	300 g
Brown sugar	100 g
Chocolate chippits	80 g

Bakels Non Temp Dark
Bakels Non Temp White
Bakels Non Temp Light
Bakels Non Temp Blond

PRODUCTS USED

Art nr: Bakels Muffin & Cake Plain **3765**
Art nr: Bakels Non Temp Dark **5208**
Art nr: Bakels Non Temp White **5206**
Art nr: Bakels Non Temp Light **5207**
Art nr: Bakels Non Temp Blond **5237**

METHOD

Mix all ingredients with a beater into a dough.
Roll out into lengths and put in the fridge.
Once the dough has set, knead into the desired size and bake at 170°C for 12-15 minutes.
Decorate with Bakels Non Temp Dark, White, Light and Blond.

Tips!

**DIP, RIPPLE OR DRIPP?
EVERYTHING IS POSSIBLE
WITH BAKELS NON TEMP**





CHOCO NAKED CAKE

INGREDIENTS

Bakels Muffin & Cake Choc	1000 g
Egg	350 g
Water	300 g
Rapeseed oil	225 g
Bakels Dark Truffle	170 g
Bakels Non Temp Blond	70-90 g
Planed chocolate	80 g

PRODUCTS USED

Art nr: Bakels Muffin & Cake Choc **3766**

Art nr: Bakels Dark Truffle **5369**

Art nr: Bakels Non Temp Blond **5237**

METHOD

Mix all ingredients with a beater for 1 minute at low speed. Scrape down the edges and mix for 4 minutes on medium speed.

Fill up approximately 400 g into a 18 cm ring.

Bake at 160°C in approximately 55 minutes.

Let the chocolate base cool and then cut it into three parts. Pipe with whipped Bakels Dark Truffle.

Drizzle melted Bakels Non Temp Blond on the edge to make it flow down in a controlled manner.

Decorate with planed chocolate.

**VISIT OUR WEBSITE
FOR MORE INSPIRATION
BAKELSSWEDEN.SE**



BAKERY INGREDIENTS SINCE 1904

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