



BAKERY INGREDIENTS SINCE 1904

Bakels products

RUBY



Trend alert!

RUBY ON THE RISE

Ruby's unique qualities has set a new standard for a fourth type of chocolate after dark, milk and white. With its delicious berry flavour and pink colour tone, Ruby makes an extraordinary choice for a variety of applications.

We proudly present **Bakels Chockex Premium Ruby** and **Ruby Truffle**.

Now available for coating, dipping and moulding or filling, topping and decorating purpose.

Bakels gives you a product with 100% natural colours and flavourings, to satisfy the high demanding customer with absolute excellence both visually and taste-wise.

Ruby is by far the fastest growing flavour in confectionery, according to Mintel's Trend Report 2020. With its Instagram friendly appearance Ruby has a given place in social media. With this commercial value, it is clear that Ruby is here to stay.

Ruby on the rise – for every moment, all year around.



**"RUBY IS BY FAR THE
FASTEST GROWING FLAVOUR
IN CONFECTIONERY"**



CHOCKEX PREMIUM RUBY

A high quality topping, which sets with a non-stick surface once applied. Chockex is an excellent alternative to regular chocolate and can be used for coating, dipping and moulding giving your baked goods a nice shiny surface with a crunchy snap.

Chockex is a cost-effective and user-friendly product. It is easy to use as it does not require any tempering. Chockex exists in several different flavours and qualities.

Chockex Premium Ruby an extraordinary colour and the exotic sweet & sour and berry flavour, that will make your products stand out amongst others.

**CHOCKEX & TRUFFLES
ARE AN EXCELLENT CHOICE
FOR INDUSTRIAL PRODUCTION**



RUBY TRUFFLE

BakelsTruffles can be used in a wide variety of applications. You can fill, top and decorate all kinds of confectionery and pastries. A brilliant choice for praline production. BakelsTruffles exists in several flavours and qualities.

RubyTruffle is a silky smooth ready-to-use truffle that gives a unique touch, look and flavour to your products.



THE NATURAL FOURTH

Ruby is the fourth type of chocolate after dark, milk and white. It is made from Ruby cocoa beans that are selected for its attributes that naturally emphasise the delicious berry flavour and the pink colour tone. Meaning no additives needed to boost the already unique ingredient.

Ruby's slightly sour taste with sweet fruity notes enriches your pastries with a luxurious feel – the natural way.

CHOCKEX PREMIUM RUBY



Packaging: 12,5 kg bag. **Art nr 521710**



Storage: Dry and not above 25°C



Shelf life: 12 months



Use: Heat in a water bath or microwave oven. The temperature of the melted product should not exceed +45°C (113F).

RUBY TRUFFLE



Packaging: 6 kg plastic pail. **Art nr 537910**



Storage: Cool and dry conditions, up to 15°C, max 65% humidity.



Shelf life: 12 months



Use: For piping/spreading: +20°C to +25°C.
For coating: +30°C to +35°C.
The temperature should not exceed +45°C (113F).



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

Contains certified segregated palm oil in accordance with Roundtable on Sustainable Palm Oil (RSPO).



*Read more and
find inspiring recipes
on our website*

BAKELSSWEDEN.SE

 **BAKELS**

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