



BAKELS

BAKERY INGREDIENTS SINCE 1904

Bakels

TRUFFLES OF THE HIGHEST QUALITY



CERTIFIED

Contains
certified
sustainable
palm oil.

www.rspo.org

CU-RSPO SCC-827455



Cocoa

FIND OUT MORE AT RA.ORG

For a perfect result

USE BAKELS TRUFFLES

Bakels Truffles are a versatile product which can be used in a variety of applications. They are available in several full-bodied flavours with a soft and smooth texture. The truffles can be used as a topping, filling and decoration in all kinds of confectionery and pastries. Bakels Truffles are also an excellent choice for the production of pralines.

LUXURY MULTI-PRODUCT
THAT CAN BE USED IN
MANY DIFFERENT WAYS





Can be used for
a wide variety of
applications



The great benefits of Bakel's Truffles

- Has a high product quality.
- Can be used in a wide variety of applications in several different ways.
- Soft, smooth and creamy texture.
- Rich and luxury flavours.
- Made in Sweden with high quality and hygienic standards.
- Made from segregated certified palm oil by RSPO or completely free from palm oil (Dark Truffle Vegan PF).
- The cocoa we use in the products are Rainforest Alliance Certified.
- Free from hydrogenated fat.
- Free from soy.

Did you know?

Bakel's Truffles can be used directly from the pail, or heated, to suit different type of applications.

The products are perfect as fillings between the layers of a cake and as a ganache for cakes, cupcakes, pastries, desserts and more.

Great variation in usage!

Drizzle

Dip

Use as a filling

Pipe

Use in whipped form

Melt

Decorate

Use for coating

Pick your favourite

DELICIOUS TRUFFLES - RICH IN TASTE

Dark Truffle



Light Truffle



White Truffle



Ruby Truffle



Orange Truffle



Hazelnut Truffle



Caramel Truffle



Croquant Truffle



*Truffle with
strawberry flavour*



PRODUCT RANGE

DARK TRUFFLE

A dark truffle with a taste of rich dark chocolate.

Art nr: **5369XX***

DARK TRUFFLE SOFT

A softer dark truffle with a taste of rich dark chocolate.

Art nr: **5370XX***

DARK TRUFFLE VEGAN PF

A vegan, palmfree truffle with a taste of rich dark chocolate.

Art nr: **5381XX***

NEW!

PALM OIL
FREE & VEGAN

LIGHT TRUFFLE

A light brown truffle with a taste of milk chocolate.

Art nr: **5378XX***

NEW!

WHITE TRUFFLE

A white truffle with a taste of vanilla and milk.

Art nr: **5366XX***

WHITE TRUFFLE SOFT

A softer white truffle with a taste of vanilla and milk.

Art nr: **5375XX***

RUBY TRUFFLE

An unique truffle with a berry and fresh taste with a nice pink colour. All natural from the ruby cacao bean.

Art nr: **5379XX***

NEW!

ORANGE TRUFFLE

A dark truffle with a taste of rich dark chocolate and a hint of fresh orange.

Art nr: **5371XX***

CROQUANT TRUFFLE

A brown truffle with crunchy bits of hazelnut croquant.

Art nr: **5372XX***

HAZELNUT TRUFFLE

A brown truffle with a delicate taste of hazelnut.

Art nr: **5373XX***

CARAMEL TRUFFLE

A light brown truffle with a delicate taste of caramel.

Art nr: **5377XX***

TRUFFLE WITH STRAWBERRY FLAVOUR

A pink truffle with a good taste of strawberry.

Art nr: **5387XX***

NEW!

*XX = Article number depending on which packaging alternative you choose.

Talk to your sales contact who will provide you with the best option suited for you.



Made in Sweden

MANUFACTURED IN GOTHENBURG

All our Truffles are manufactured in Sweden, that is something we are very proud of. The production takes place in our factory in Gothenburg and it gives us full control of the whole process. We know that you need a product you can trust and therefore we are mindful of every detail.

Each batch undergoes several tests. Particle size is measured and viscosity, taste and colour are controlled. All of our tests give you a product that has a silky smooth mouthfeel, rich taste, easy to handle consistency and of course a safe and secure product that you can trust.

PRODUCT INFORMATION



Packaging

6 kg pail, 12 kg pail
1 kg bottle (10x1kg carton)
to be heated in microwave*
900-1000 kg heated tank



Shelf life

12 months.



Certifications

All truffles contain segregated palm oil in accordance with Roundtable on Sustainable Palm Oil (RSPO). **

The cocoa we use in the products are Rainforest Alliance Certified.

All truffles are certified by Halal and Kosher.



Storage

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



Use

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.

*Non-stock item! Bottles is available in dark, white and hazelnut.

**Except Truffle Dark Vegan PF which is free from palm oil.



CU-RSPO SCC-827455



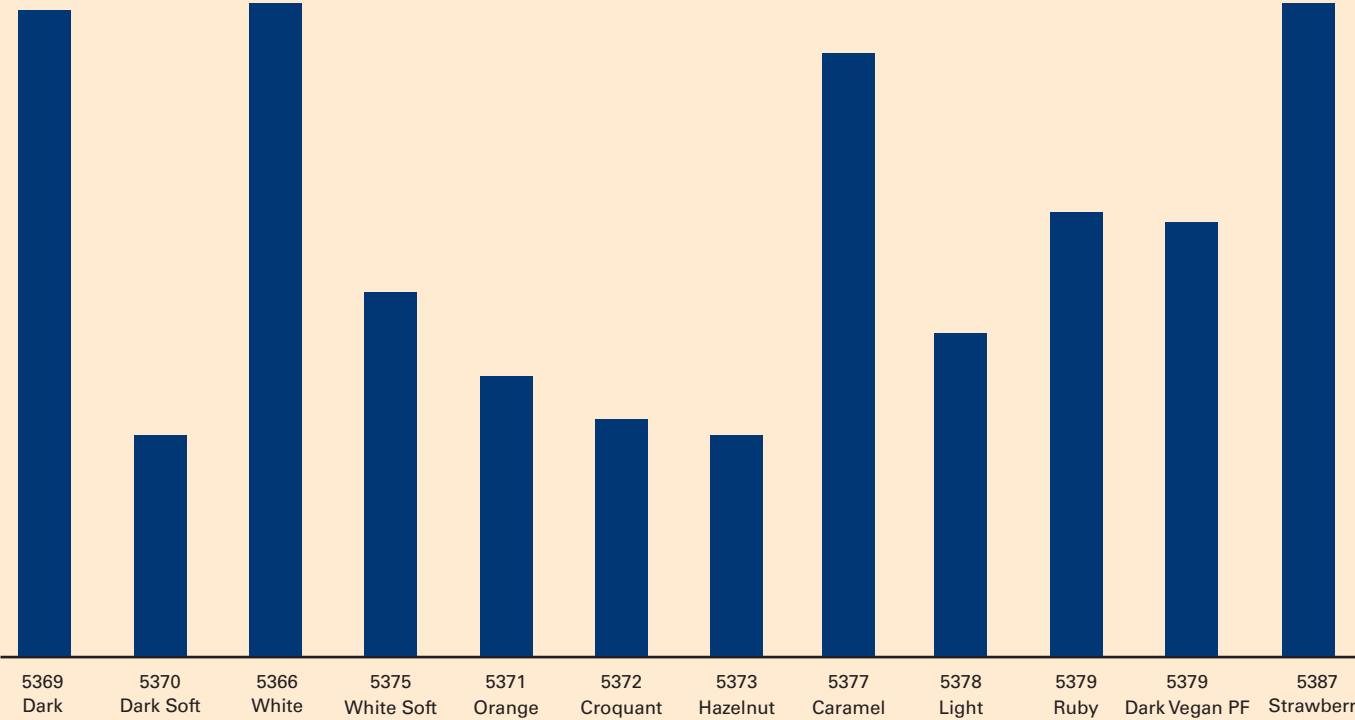
FIND OUT MORE AT RA.ORG





TEXTURE / HARDNESS OF TRUFFLES

The higher bar the harder the texture



*Read more and see inspiring
recipes on our website*



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