



BAKERY INGREDIENTS SINCE 1904

*Bakels*

# CHOCOLATE REMONCE



*Delicate tasting*

## CHOCOLATE REMONCE

Bakels Chocolate Remonce is a palm oil free, fat-based remonce with cocoa powder. The remonce has a pleasant taste of chocolate, a smooth consistency and does not contain almond or apricot kernels.

Ready to be used in sweet fermented bread, danish pastries and soft cakes.

*Bake without  
palm oil*

### PRODUCT INFORMATION



Art nr: 574511



To be kept cool (max 15°C)  
in a tightly closed container.



Packaging: 14 kg plastic pail.



Shelf life: 4 months.

# 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.



*There is more to discover*

## REMONCES IN ALL KINDS OF FLAVOURS

All our remonces are bake stable, reliable and rich in flavour. In our wide range of remonces, you are sure to find the specific remonces you need. And if you don't - challenge us with your unique requirements and needs.

*Read more here!*



*Find more inspiration here!*



[www.bakelssweden.se](http://www.bakelssweden.se)



 **BAKELS**

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