



BAKERY INGREDIENTS SINCE 1904

Bakels

SALTED CARAMEL REMONCE



Luxury baking

SALTED CARAMEL REMONCE

Bakels Salted Caramel Remonce is a palm oil free fat-based remonce with a rich taste of caramel. The remonce has a smooth consistency and does not contain almond or apricot kernels.

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

PRODUCT INFORMATION



Art nr: 570810



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



Packaging: 14 kg plastic pail.



Shelf life: 4 months.

*Bake without
palm oil*

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



 **BAKELS**

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