

Truffle with Strawberry flavour

Created : Jun 29, 2023

Modified : Jul 11, 2023

beCPG code : FP162

ERP Code : 538715 Version : 1.0

Legal name Truffle with Strawberry flavour

Shelf life (d)12 MNet weight12 kgTrademarkBakels

Dosage No quidelines

Website www.bakelssweden.se

Organoleptical standards

AppearanceCreamColourPinkTasteStrawberry

Description

Truffle with a taste of strawberry. Ready to use as filling and decoration for various types of confectionery and also for manufacturing of filled chocolate. This truffle is produced from segregated palm oil and does not contain any hydrogenated fat.

Nutritional declaration

	Values for 100g	Unit	Tolerances
Energy	2,576	kJ	
Energy	619	kcal	
Fat	45	g	< 10 g ± 1,5 g 10 à 40 g ± 20 % > 40 g ± 8
of which saturates	22	g	< 4 g ± 0,8 g >= 4 g ± 20 %
of which mono-unsaturates		g	
of which polyunsaturates		g	
of which trans		g	
Carbohydrate	49	g	< 10 g ± 2 g 10 à 40 g ± 20 % > 40 g ± 8 g
of which sugars	47	g	< 10 g ± 2 g 10 à 40 g ± 20 % > 40 g ± 8 g
of which starch		g	

Bakels Sweden AB

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Page: 1 / 5



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Fibre	< 0.5	g	< 10 g ± 2 g 10 à 40 g ± 20 % > 40 g ± 8 g
Protein	4.6	g	< 10 g ± 2 g 10 à 40 g ± 20 % > 40 g ± 8 g
Salt	0.13	g	< 1,25 g ± 0,375 >= 1,25 g ± 20 %
Sodium	0.05	g	< 0,5 g ± 0,15 >= 0,5 g ± 20 %

Ingredient declaration

sugar, vegetable fat (palm, shea), skimmed **milk** powder, cream powder (**milk**), emulsifier: sunflower lecithin, colour: E 162, flavouring, vanillin.

Allergens

Contains: milk

May contain:

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Page: 2 / 5



flavoring preparations

Germany

Data Sheet

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Composition	Country of transformation	Geographical origin	Biological origin	Range
sugar	Sweden	Sweden	Beet sugar	40-50%
palm oil	Sweden, Netherlands, Denmark	Papua New Guinea, Guinea, Guatemala, Malaysia, Indonesia	Palm	30-40%
skimmed milk powder	Netherlands	Sweden, Netherlands, Belgium, Ireland, Denmark, France, Germany	Cow	0-10%
shea oil	Sweden, Netherlands, Denmark	Africa	shea	0-10%
cream powder (milk)	Germany	European Union	Cow	1-5%
sunflower oil	United Kingdom		Sunflower	0-1%
bulking agents: E 1518, E 1520	Netherlands, United States, United Kingdom, France, Germany	Netherlands, United States, United Kingdom, France, Germany	Synthetic	0-1%
maltodextrin	United Kingdom		Potato	0-1%
colour: E 162	United Kingdom		Beetroot	0-1%
emulsifier: E 322	Russian Federation, Netherlands, Hungary, Brazil, Poland, Spain	Russian Federation, Argentina, Romania, Hungary, Europe, Ukraine	Sunflower	0-1%
vanillin	China	China		0-1%
flavouring	United Kingdom, Germany			0-1%
acidity regulator: E 330	United Kingdom			0-1%
natural flavouring substances	Germany			0-1%
flavoring proparations	Cormony			0.40/

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0-1%



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flour treatment agent: E 300	China, United Kingdom	China	Synthetic	0-1%
= 000	9			

Microbiological standards

Aerobic plate count	<1000 cfu/g	Yeasts	<100 cfu/g
Moulds	<100 cfu/g	Enterobacteriaceae	<100 cfu/g

Contaminants and warranties

GMO This product is not subject to the duty of GMO labelling according to regulation (EC) No

1829/2003 and 1830/2003

Ionization This product is not subject to the duty of labeling regarding ionization, according to regulation

(EC) 1169/2011

Claims SEGREGATED CU-RSPO SCC-827455

Warranty According to Regulation (EC) No. 396/2005/ and 1881/2005

Pesticiedes/ Heavy metal: according to Regulation (EC) No. 396/2005/ and 1881/2005

Storage conditions \leq 15 °C, \leq 65 % RH

Limiting factor for the shelf

life (eg. Rancidity, microbiology)

Changes in taste profile (rancidity)

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Page: 4 / 5



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Packaging

Primary packaging				
Pail				
Lid				
Label				
Primary packaging is conform to EC regulation 1935/2004				
Unit	Dimension (LxWxH) in mm	Tare in g	Net weight (kg)	Gross weight in kg
1	296x296x208	461.6	12.0	12.5

Tertiary packaging				
Number of units/ Number of layer/ Number of product/ Gross weight in kg Height max in mm layer pallet Pallet				
55 708.4				

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Page: 5 / 5