



CARAMEL TRUFFLE

OVERVIEW

A Truffle with a caramel flavour.

Bakels Truffles are versatile products which can be used in a variety of applications. The creamy **Truffles** are available in several flavours and colours, really rich in taste. The texture of the products are silky and smooth and they can be used as topping, filling and decoration in all kinds of confectionery and pastries. **Bakels Truffles** are also an excellent choice for praline production.

All our Truffles are produced from segregated palm oil and does not contain any hydrogenated fat or trans fatty acids. Also free from soy.

Read more and see the full Truffle range [here](#).

USAGE

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.

INGREDIENTS

sugar, vegetable oil (palm, shea), SKIM MILK powder, CREAM powder (MILK), emulsifier sunflower lecithin, vanillin, flavouring

PACKAGING

Code	Size	Type	Palletisation
537711	6 kg	Pail	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	2,550.00
Energy (kcal)	610.00
Fat (g)	43.00
Carbohydrate (g)	53.00
of which saccharides (g)	53.00
Protein (g)	3.00
Sodium (g)	0.00



STORAGE

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



SHELF LIFE

365 days



TYPE

Cream



ALLERGENS

MILK (Skim milk powder, cream powder, butter milk powder, contains lactose)



CATEGORY

Truffles



INGREDIENT FEATURES

Halal, Kosher, RSPO



FINISHED PRODUCT

Brownie, Cake, Confectionery, Cupcake, Dessert, Doughnut, Eclairs, Fillings, Layer cake, Muffin, No bake, Pastry, Petit Choux, Profiteroles, Snack cakes, Sweet goods



BRANDS

Bakels



FUNCTION

Decoration, Flavouring