



CHOCOLATE REMONCE

OVERVIEW

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 desserts.

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 remonce requires.

USAGE

Ready to use in sweet fermented bread, Danish and puff pastry.

INGREDIENTS

sugar, water, glucose syrup, fat reduced cocoa powder (7,0%), vegetable oil (rapeseed, coconut), WHEAT flour, potato powder, modified potato starch, maize flour, fully hydrogenated vegetable oil (rapeseed), salt, preservative potassium sorbate E 202 (0,4%), emulsifier (E471), vanillin, flavouring, propylene glycol E 1520 (0,015%), triethyl citrate (E1505), glycerol vegetable E 422, glyceryl triacetate E 1518, antioxidant E 222, Carry-over: emulsifier E 471, carrier propylene glycol E 1520, carrier triethyl citrate E 1505, carrier glycerol vegetable, carrier glyceryl triacetate E 1518, carryover antioxidant E 222.

PACKAGING

Code	Size	Type	Palletisation
574511	14 kg	Pail	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,300.00
Energy (kcal)	310.00
Fat (g)	6.50
of which saturated (g)	3.00
Carbohydrate (g)	60.00
of which saccharides (g)	48.00
Protein (g)	2.50
Sodium (g)	<0.5
corresponds to approx (g salt)	0.82



STORAGE

To be kept cool (max 15°C) in a tightly closed container. The expiration date applies to a product in an unopened container, To be kept cool (max 15°C) in a tightly closed container. The expiration date applies to a product in an unopened container, stored as directed.



SHELF LIFE

120 days



TYPE

Cream



ALLERGENS

Gluten (wheat)



CATEGORY

Remonces



INGREDIENT FEATURES

Palm-free



FINISHED PRODUCT

Buns, Danish pastry



BRANDS

Bakels



FUNCTION

Flavouring, Moistiness