



COARSE CINNAMON REMONCE

OVERVIEW

Bakels Coarse Cinnamon Remonce is a palm oil free, fat-based remonce with coarse cinnamon. 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 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 remonces requires.

USAGE

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

INGREDIENTS

sugar, water, glucose syrup, cinnamon (5%), vegetable oil (rapeseed, coconut), WHEAT flour, potato powder, modified starch, maize flour, fully hydrogenated vegetable oil (rapeseed), salt, preservative E202 (0,4%), vanillin

PACKAGING

Code	Size	Type	Palletisation
570611	14 kg	Pail	
570613	100kg-fibre drum		

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,350.00
Energy (kcal)	320.00
Fat (g)	5.00
Carbohydrate (g)	65.00
of which saccharides (g)	51.00
Protein (g)	1.00
Sodium (g)	0.00



STORAGE

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



SHELF LIFE

120 days



TYPE

Cream, Paste



ALLERGENS

Gluten (wheat)



CATEGORY

Remonces



INGREDIENT FEATURES

Palm-free



FINISHED PRODUCT

Buns, Fillings, Morning goods, Pastry, Sweet dough



BRANDS

Bakels



FUNCTION

Flavouring, Moistiness