



DARK TRUFFLE VEGAN PF

OVERVIEW

The consumer demand for products without palm oil is rising. In our range of Truffles, you will now find a truffle with a taste of chocolate, completely free of palm oil. This Truffle is also vegan, to meet another growing trend where consumers search for plant-based alternatives.

Ready to use as filling and decoration for various types of confectionery and also for the manufacturing of filled chocolate. This truffle is vegan. Produced without palm oil and does not contain any hydrogenated fat or trans fatty acids.

Also, discover the palm oil-free and vegan [Chockex Compound Coating](#).

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 (shea, coconut, rapeseed), fat reduced cacao powder, emulsifier sunflower lecithin, natural flavouring

PACKAGING

Code	Size	Type	Palletisation
538101	6 kg	Pail	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	2,450.00
Energy (kcal)	590.00
Fat (g)	44.00
of which saturated (g)	22.00
Carbohydrate (g)	41.00
of which saccharides (g)	39.00
Protein (g)	4.50
Sodium (g)	0.00
corresponds to approx (g salt)	0.01



STORAGE

Dry and not above 15°C (max 65% relative humidity)



SHELF LIFE

365 days



TYPE

Cream



ALLERGENS

May contain traces of milk



CATEGORY

Fruit fillings, creams & toppings,
Truffles



INGREDIENT
FEATURES

Halal, Kosher, Palm-free, Rain Forrest
Alliance (Kakao), RSPO, Vegan



FINISHED
PRODUCT

Cake, Confectionery, Cupcake,
Doughnut, Pastry, Snack cakes



BRANDS

Bakels



FUNCTION

Decoration, Flavouring