



DARK TRUFFLE

OVERVIEW

Dark Truffle with a rich chocolate 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 is 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 do 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

vegetable fat (palm, shea), vegetable oil (rapeseed), sugar, fat-reduced cocoa powder, SKIM MILK powder, emulsifier sunflower lecithin, vanillin

PACKAGING

Code

536911

Size

6 kg

Type

Pail

Palletisation

STORAGE

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



SHELF LIFE

365 days



TYPE

Cream



ALLERGENS

Milk (skimmed milk powder contains lactose)



CATEGORY

Truffles



INGREDIENT FEATURES

Halal, Kosher, Rain Forrest Alliance (Kakao), RSPO



FINISHED PRODUCT

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



BRANDS

Bakels



FUNCTION

Decoration, Flavouring