



LEMON REMONCE

OVERVIEW

Bakels Lemon Remonce is a palm oil free, fat-based remonce with lemon flavour. Contains apricot mass which gives a full-bodied flavour and good mouthfeel. Ready to be used in sweet fermented bread, danish pastries and soft cakes.

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

To be used in sweet fermented bread, danish pastries and soft cakes.

INGREDIENTS

sugar, water, apricot kernels*, glucose syrup, vegetable oil (rapeseed, coconut), modified starch, invert sugar, fully hydrogenated vegetable oil (rapeseed), salt, preservative E 202 (0,2%), lemon oil, potato starch, colour E101 and E160a, natural flavouring, carrier E1520 (0.03%), *May contain traces of almond.

PACKAGING

Code	Size	Type	Palletisation
574201	220 kg	octabin	440 kg (2x220 kg)

NUTRITIONAL INFORMATION

Type

Energy (kJ)	1,450.00
Energy (kcal)	340.00
Fat (g)	10.00
of which saturated (g)	3.00
of which trans fatty acids (g)	<0.5
Carbohydrate (g)	60.00
of which saccharides (g)	52.00
Protein (g)	2.50
Sodium (g)	<0.5
corresponds to approx (g salt)	0.38



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.



SHELF LIFE

120 days



TYPE

Cream



ALLERGENS

May contain traces of almond



CATEGORY

Remonces



INGREDIENT FEATURES

Palm-free



FINISHED PRODUCT

Buns, Danish pastry, Morning goods, Muffin, Soft cakes, Sweet dough



BRANDS

Bakels



FUNCTION

Flavouring, Moistiness