



ORANGE REMONCE

OVERVIEW

Bakels Orange Remonce is a palm oil free, fat-based remonce with a fresh taste of orange. 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 remonce requires.

USAGE

Used in sweet fermented bread, danish pastries and desserts.

INGREDIENTS

sugar, water, vegetable oil (rapeseed, coconut), modified potato starch, potato powder, glucose syrup, fully hydrogenated vegetable oil (rapeseed), WHEAT flour, salt, preservative E202 (0,25%), Orange oil, emulsifier (E471), flavouring, carrier propylene glycol E 1520 (0,056%), natural flavouring, antioxidant E330, colour (E160a), vanillin, Carry-over: emulsifier 1471, carrier propylene glycol E1520, carryover antioxidant E330, vanillin.



www.bakelssweden.se

PACKAGING

Code	Size	Туре	Palletisat <mark>ion</mark>
Code	Size	Туре	Palletisation

574311 14 kg Pail

NUTRITIONAL INFORMATION

Туре	Value
Energy (kJ)	1,450.00
Energy (kcal)	340.00
Fat (g)	9.00
of which saturated (g)	4.00
of which polyunsaturated (g)	1.50
of which saturated fatty acids (FA) (g)	<0.5
Carbohydrate (g)	62.00
of which saccharides (g)	54.00
Dietary fiber (g)	<0.5
Protein (g)	<0.5
Sodium (g)	<0.5
corresponds to approx (g salt)	0.40
Water (g)	26.00



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.



120 days



TYPE
Cream



Gluten (wheat)



Remonces



Palm-free



Buns, Danish pastry



Bakels



Flavouring, Moistiness