BAKELS
BAKERY INGREDIENTS SINCE 1904

www.bakelssweden.se

REMONCE WITH PISTACHIO FLAVOUR

OVERVIEW

Bakels Remonce with Pistachio flavour is a palm oil free, fat-based remonce with pistachio flavour. 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 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 remonces requires.

USAGE

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

INGREDIENTS

sugar, water, glucose syrup, vegetable oil (rapeseed, coconut), WHEAT flour, potato powder, modified starch, maize flour, fully hydrogenated vegetable oil (rapeseed), salt, preservative E202 (0,4%), flavouring, natural flavouring, carrier E1518 (0,14%), citrus oil, colour E141 och E160a, acidity regulator citric acid

PACKAGING

Code	Size	Type	Palletisation
571111	14 kg	Pail	

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NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,400.00
Energy (kcal)	340.00
Fat (g)	7.00
Carbohydrate (g)	67.00
of which saccharides (g)	54.00
Protein (g)	1.00
Sodium (g)	<0,5

STORAGE

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.

SHELF LIFE

120 days

TYPE

Cream, Paste

ALLERGENS

Gluten (wheat)

CATEGORY

Remonces

INGREDIENT FEATURES

Palm-free

FINISHED PRODUCT

Danish pastry, Morning goods, Soft cakes, Sweet dough

BRANDS

Bakels

FUNCTION

Flavouring, Moistiness