



SALTED CARAMEL REMONCE

OVERVIEW

Bakels Salted Caramel Remonce is a palm oil free, fat-based remonce with a rich taste of caramel. 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

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

INGREDIENTS

sugar, water, brown sugar, vegetable oil (rapeseed, coconut), modified starch (potato), syrup, potato protein, salt, fully hydrogenated vegetable oil (rapeseed), WHEAT flour, colour E 150c, preservative E 202 (0,22%), carrier glyceryl triacetate E 1518, carrier propylene glycol E1520 (0,070%), emulsifier (E471), natural flavouring, flavouring, antioxidant E 222, Carry-over: carrier glyceryl triacetate E 1518 and propylene glycol E1520, carryover emulsifier E 471 and antioxidant E 222

PACKAGING

Code	Size	Type	Palletisation
570810	14 kg	Pail	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,400.00
Energy (kcal)	330.00
Fat (g)	9.00
of which saturated (g)	4.00
of which monounsaturated (g)	3.50
of which polyunsaturated (g)	1.50
Carbohydrate (g)	3.50
of which saccharides (g)	55.00
of which starch (g)	1.50
Dietary fiber (g)	<0.5
Protein (g)	<0.5
Sodium (g)	<0.5
corresponds to approx (g salt)	1.30
Water (g)	24.00



STORAGE

To be kept cool (max 15°C) in a tightly closed container. The expiration date applies to a product in an unopened container



SHELF LIFE

120 days



TYPE

Cream



ALLERGENS

Gluten (wheat), May contain traces of almond



CATEGORY

Remonces



INGREDIENT FEATURES

Palm-free



FINISHED PRODUCT

Buns, Danish pastry



BRANDS

Bakels



FUNCTION

Flavouring, Moistiness