



# “SÄTER” REMONCE EXTRA

## OVERVIEW

Bakels “Säter” Remonce Extra is a palm oil free, fat-based remonce with a mild almond flavour with a pleasant vanilla note. Contains apricot mass which gives an extra 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

Ready to use in sweet fermented bread, Danish and soft cakes.

## INGREDIENTS

sugar, water, apricot kernels\*, vegetable oil (rapeseed, coconut), modified starch, fully hydrogenated vegetable oil (rapeseed), salt, preservative E 202 (0,2%), flavouring, carrier E1520 (0.03%), vanillin, \*May contain traces of almond.

## PACKAGING

Code	Size	Type	Palletisation
578210			600 kg (6x100 kg)

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,450.00
Energy (kcal)	350.00
Fat (g)	16.00
of which saturated (g)	5.00
of which trans fatty acids (g)	<0.5
Carbohydrate (g)	49.00
of which saccharides (g)	42.00
Protein (g)	2.50
Sodium (g)	<0.5
corresponds to approx (g salt)	0.47



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



CATEGORY

Remonces



INGREDIENT  
FEATURES

Palm-free



FINISHED  
PRODUCT

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



BRANDS

Bakels



FUNCTION

Flavouring, Moistiness