



TRUFFLE WITH STRAWBERRY FLAVOUR

OVERVIEW

Are you looking to add a touch of indulgence, creativity, and colour to your offer? Look no further! Let us introduce our newest addition to our range of exquisite Truffles – Truffle with Strawberry Flavour.

The Truffle is ready to be used as a filling and decoration in different types of applications and also for making filled chocolate. Our Truffles can be used in a variety of ways, giving you endless possibilities limited only by your imagination. The Truffles can be whipped, melted, piped, dipped and mixed with other ingredients, making them multifaceted and flexible products.

[Read more and see our range of truffles here.](#)

Certified segregated palm oil by RSPO. CU-RSPO SCC-827455.

USAGE

For piping or spreading: Optimal temperature +20 to +25 C.

For coating: Optimal temperature +30 to +35 C.

The temperature should not exceed +40 C.

INGREDIENTS

sugar, vegetable fat (palm, shea), SKIMMED MILK powder, CREAM powder (MILK), emulsifier sunflower lecithin, color E162, flavour, vanillin

PACKAGING

Code	Size	Type	Palletisation
538715	12 kg	Pail	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	2,576.00
Energy (kcal)	619.00
Fat (g)	45.00
of which saturated (g)	22.00
Carbohydrate (g)	49.00
of which sugars	47.00
Fibre (g)	<0,5
Protein (g)	4.60
Salt (g)	0.13
Sodium (g)	0.05



STORAGE

Dry and not above 15°C (max 65% relative humidity)



SHELF LIFE

365 days



TYPE

Cream



ALLERGENS

Milk



CATEGORY

Truffles



INGREDIENT FEATURES

Halal, Kosher, RSPO



FINISHED PRODUCT

Cake, Cheesecake, Confectionery, Cupcake, Dessert, Doughnut, Layer cake, Muffin, No bake, Pastry, Petit Choux, Pound cake, Profiteroles, Snack cakes, Sweet goods



BRANDS

Bakels



FUNCTION

Decoration, Flavouring