



CARAMEL TRUFFLE

A delicious truffle with a moreish caramel flavour.

Bakels Truffles are versatile products which can be used in a variety of applications. The creamy Truffles are available in eight flavours and colours, with a delicious rich taste.

BENEFITS INCLUDE:

- Silky smooth texture
- Versatile – Ready to use as a topping, filling and decoration in all kinds of confectionery and pastries
- Bakels Truffles are also an excellent choice for praline production
- Produced from segregated palm oil
- Does not contain hydrogenated fat
- Soya free

Download brochure [here](#).

Also available these tasty varieties: [Light](#), [Dark](#), [Dark – Soft](#), [Dark Vegan PF](#), [White](#), [White – Soft](#), [Orange](#), [Ruby](#).

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 oil (palm, shea), Skimmed Milk Powder, Cream Powder (Milk), Emulsifier (E322 Sunflower Lecithin), Vanillin, Flavouring

PACKAGING

Code

537711

Size

6kg

Type

Pail/bucket

Palletisation

STORAGE

Cool and dry up to 15 °C, max 65% humidity



SHELF LIFE

365 days



TYPE

Cream



ALLERGENS

Milk



CATEGORY

Ganache, Truffles & Spreads



FINISHED PRODUCT

Brownie, Choux, Confectionery, Cupcake
, Dessert, Doughnut, Muffin, Snack cake
, Sweet good