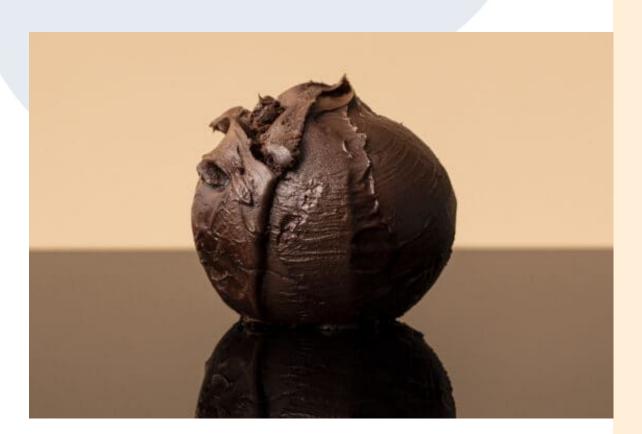


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# DARK TRUFFLE - SOFT

## **OVERVIEW**

A soft dark truffle with rich chocolate 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 varities: Light, Dark, Dark Vegan PF, White, White - Soft, Orange, Caramel, 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.

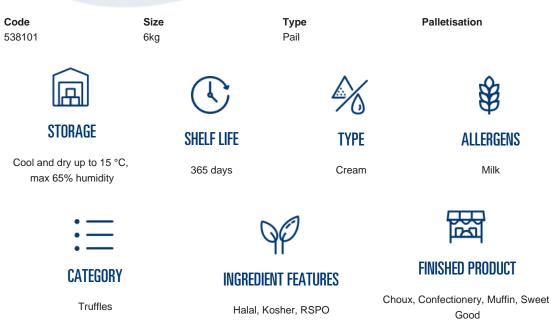


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#### **INGREDIENTS**

Sugar, Vegetable oil (shea, coconut, rapeseed), Fat-reduced Cocoa Powder, Emulsifier (E322 Sunflower Lecithin), Natural Flavouring

### PACKAGING



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FUNCTION

Flavouring