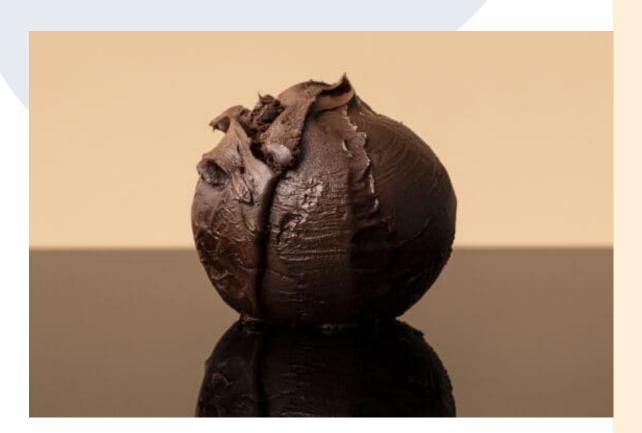


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DARK TRUFFLE VEGAN PF

OVERVIEW

A truffle with a taste of dark chocolate and suitable for vegan applications.

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
- Suitable for vegans
- 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 - Soft, White, White - Soft, Orange, Caramel, Ruby.



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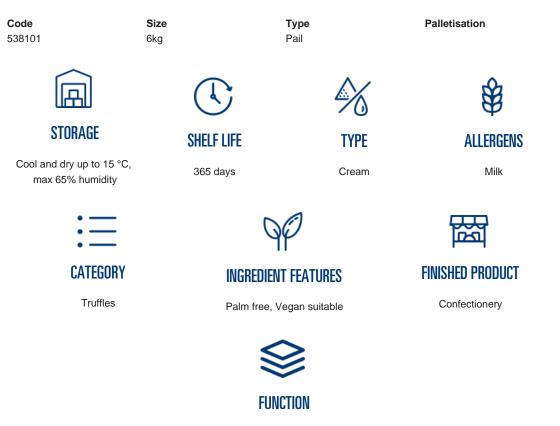
USAGE

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

PACKAGING



Decoration, Flavouring