



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 varieties: [Light](#), [Dark](#), [Dark – Soft](#), [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.

INGREDIENTS

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

PACKAGING

Code
538101

Size
6kg

Type
Pail

Palletisation



STORAGE

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



SHELF LIFE

365 days



TYPE

Cream



ALLERGENS

Milk



CATEGORY

Truffles



INGREDIENT FEATURES

Palm free, Vegan suitable



FINISHED PRODUCT

Confectionery



FUNCTION

Decoration, Flavouring