



## LIGHT TRUFFLE

### OVERVIEW

A soft truffle with a taste of milk chocolate.

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: [Dark](#), [Dark – Soft](#), [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.

## INGREDIENTS

Sugar, Vegetable oil (palm, shea), Skimmed Milk Powder, Fat-reduced Cocoa Powder, Cream Cheese Powder (Milk), Buttermilk powder (milk), Emulsifier (E322 Sunflower Lecithin), Natural Flavouring

## PACKAGING

**Code**  
536611

**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

Halal, Kosher, RSPO



### FINISHED PRODUCT

Brownie, Cake, Choux, Confectionery,  
Cupcake, Dessert, Doughnut, Éclair,  
Snack cake, Sweet Good



### FUNCTION

Decoration, Flavouring