



ORANGE TRUFFLE

OVERVIEW

A delicious dark truffle with orange 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](#), [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), Fat reduced cocoa powder 14%, Skimmed Milk Powder, Natural orange flavouring, Emulsifier (E322 Sunflower Lecithin), Vanillin

PACKAGING

Code
537111

Size
6kg

Type
Pail

Palletisation



STORAGE

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



SHELF LIFE

365 days



TYPE

Cream



ALLERGENS

Milk, Nuts (may contain
traces of hazelnuts)



CATEGORY

Truffles



INGREDIENT FEATURES

Halal, Kosher, RSPO



FINISHED PRODUCT

Confectionery, Dessert



FUNCTION

Decoration, Flavouring