



## 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